



# El Capricho

Preserving the authentic taste of the sea

El Capricho is a family business located in Santoña, small traditional fishing village with a rich history, known as the birthplace of canned anchovy. After a quarter of a century, we are committed to providing a healthy and nutritious product, and guarantee quality and excellence.

We exclusively produce a high-level canned anchovy and white tuna, fished directly from the Cantabrian sea (Bay of Biscay, FAO27). Both our anchovies, caught during the spring fishing season, and our white tuna, caught in summer season, are highly appreciated.

El Capricho products are part of the Mediterranean diet. They are heart-healthy due to their omega-3 fatty acids and also contain other essential nutrients, as proteins, vitamins and minerals.

The production process is essentially traditional, and rely on the hand-crafted experience of skilled workers. This results on an outstanding product: anchovies with characteristic flavour, reddish colour and meaty texture, and white tuna with tender meat and mild flavour.

They are ideal for both individual taste or for using on toasts and salads.



[www.santanderfinefood.com](http://www.santanderfinefood.com)

## Why are so exclusive the anchovies of Conservas El Capricho?

1. El Capricho anchovies (*Engraulis Encrasicolus*) are exclusively fished in the Cantabrian Sea (Bay of Biscay, FAO 27)
2. The complete elaboration process (including evisceration, maturing, filleting and canning in oil is carried out in Santoña (Cantabria).
3. Its process of maturing is long and slow, lasting 12-18 months minimum. After curing, anchovies have eliminated all grease and obtained its intense aroma, uniform reddish colour, meaty texture and exceptional taste.
4. The anchovies are wringed out before hand-filleting, which produce a low-salt fillet (7.3 grams of salt per 100 grams of anchovy). This process also extends its lifetime, getting a 12 months' expiry date.
5. In an age-old process, the filleting is carried out by quick-fingered women that manually deboned the fish and canned them.
6. All our products are certified by the Quality Cantabria and the Cantabrian Anchovy seal, that goes and step further and focuses on the origin, the fishing season, and the production process of the anchovy, three key aspects in high quality canned anchovy.

## Anchovies

Transport: chilled – Shelf life: 1 year

Reference	RR50
Net weight	50 g.
Drained Weight	29 g.
Units Box	24/50
Nº Fillets	+/- 10
Size of fillets	m
Oil type	Sunflower/Olive



Reference	Dingley "s"	Dingley
Net weight	95 g.	95 g.
Drained Weight	50 g.	50 g.
Units Box	16/30	16/30
Nº Fillets	+/- 24	+/- 18
Size of fillets	s	l
Oil type	Sunflower/AOVE Castillo de Canena	



Reference	Hansa 20	Hansa 10
Net weight	115 g.	115 g.
Drained Weight	58 g.	58 g.
Units Box	10/36	10/36
Nº Fillets	+/- 20	+/- 10
Size of fillets	l	xxl
Oil type	Sunflower/AOVE Castillo de Canena	



## Catering Anchovies (printed tin without carton)

Reference	Dingley H	Hansa H
Net weight	95 g.	115 g.
Drained Weight	31 g.	36 g.
Units Box	20	12
Nº Fillets	10	12
Size of fillets	l	l
Oil type	Sunflower/AOVE Castillo de Canena	



## And the white tuna?

1. We only use fresh "Thunnus alalunga", caught in the summer season. Unlike ordinary tuna, white tuna contains more omega 3 fatty acids. This makes it a healthy food choice
2. White Tuna El Capricho is prepared only from fresh fish, captured by small ships through sustainable fishing, minimising environmental impact.
3. No additives. Our canned white tuna only contains fish, salt, and oil or water.
4. The entire process is carried out by skilled hand-craft workers in our facilities in Santoña (Cantabria)

## White tuna

Room temperature – Shelf life: 5 years

Model	Net Weight	Drained Weight	Oil Type	Units Box
1 White tuna slices - Dingley	110 g.	80 g.	High oleic sunflower oil	12/24
2 White tuna fillets - Hansa	210 g.	155 g.	AOVE Castillo de Canena	8/30
3 Flaked white tuna - Tin	250 g.	200 g.	High oleic sunflower oil	18
4 White tuna loin - Jar	360 g.	260 g.	AOVE Castillo de Canena/ Water	9



## Three oils

Our aim is to offer the best taste experience. To achieve it, we offer different types of oils.

For those with a refined palate we have the high oleic sunflower oil, with a neutral flavour and smell. It has a higher amount of fatty acids (Omega 3) than the standard sunflower oil and is appreciated in high-end catering because of the fact that it liquefies quickly to its original consistency after being in storage.

Alternatively, refined olive oil is an option to those who desire a soft smell and flavour, with low levels of acidity.

Finally, a selected Castillo de Canena Extra Virgin Olive Oil, 100% arbequina, harvested in December with a well-harmonised, soft taste. Awarded with the Flos Olei 2016, The Best Olive Oil Company in the world with a perfect score (98/98) for the fourth year running.

We pack all our products into cans, protecting them against external agents as light or odours.

## What is Salmüria?

During the maturing process, heavy weights keep the fish compressed in the brine and then it soon leaches liquid from the anchovies. We have called it “Salmüria” or liquid umami.

It enhances food with its natural salty flavour and amber colour.

It is very appreciated by chefs because of its qualities in high-end cuisine for enhancing flavour, curing, tenderize and modify food structure. And last but not least, the Salmüria makes our dishes even more juicy than salt.

## Salmüria

Transport: Room temperature – Shelf life: 5 years

Model	Net Weight	Units Box
Anchovy extract 100ml	100ml	10
Anchovy extract Spray	100ml	8
Anchovy extract 2L	2L	-



## Sturgeon *Alma* in Extra Virgin Olive Oil Castillo de Canena

Sturgeon *Alma*, canned with Extra Virgin Olive Oil from Castillo de Canena, without any type of preservative or additive. Elaborated in a totally handmade way, with the maximum care and respect to the raw material.

Acipenser Baerii sturgeon loins, from young specimens, just over a year old, bred entirely in Spain, with the highest quality standards and under the premise of sustainability. More tender and tasty than the one usually used for consumption, of white and consistent meat, ready to incorporate to other dishes, or to drink directly.

Its flesh has a unique texture, soft and fine, exquisite and surprising flavor, with a low energy contribution. Extraordinarily honeyed and smooth, with a deep flavor.

It is an excellent source of protein, phosphorus and Omega 3 fatty acids. Appreciated in haute cuisine for its versatility, its meat finely veined with fat is juicy and has heart-healthy properties.

### Sturgeon *Alma*

Transport: Room temperature – Shelf life: 5 years

Model	Net Weight	Units/Box
Sturgeon in Extra Virgin Olive Oil- Dingley	110 g.	12/24



## Mussels in marinade from Galicia

From Galicia (Spain) and carefully selected in origin, mussels (*Mytilus galloprovincialis*) of giant size (6/8 per can) carefully canned by hand in a fine pickle, following a traditional recipe transmitted over several generations.

Rich in iron and protein, and low in sodium and cholesterol, are a food of great nutritional importance and easily included in any healthy and balanced diet.

## Mussels in marinade from Galicia

Transport: Room temperature – Shelf life: 5 years

Model	Net Weight	Units/Box
Mussels in marinade from Galicia	115 g.	18

