

A PRIORI

CONSERVAS



SPECIALTY FOOD
IMPORTING & DISTRIBUTION

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CONSERVAS

IN AMERICA, MOST CANNED SEAFOOD ON GROCERY SHELVES IS NOT HAND-PACKED BY ARTISANS. SO IT'S NO SURPRISE THE CONVIVIAL SPIRIT SURROUNDING CONSERVAS IS ABSENT HERE. OUR AIM IS TO CHANGE THIS.

JUST AS CURING FRESH MEAT CREATES DELICACIES LIKE SALAMI AND PROSCIUTTO, CONSERVAS IS NOT MERELY ABOUT PRESERVATION. IN SOME COUNTRIES, A CULTURE OF CONNOISSEURSHIP SURROUNDS THE INDUSTRY, AND ITS CREATIONS ARE TO BE APPRECIATED RIGHT OUT OF THE CAN, OFTEN WITH FRIENDS AND LIBATIONS.

A PRIORI

SPECIALTY FOOD
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CONSERVAS DE CAMBADOS *Pontevedra, Spain*

The riches of Northern Spain are not monetary; the real treasures lie in the surrounding seas. Since 1985, Conservas de Cambados has operated their own cannery in Galicia where the Pontevedra river meets the Ria de Arousa estuary. This estuary is the largest in Galicia and ideal for bivalves and cephalopods. With practices that set the artisanal standard, and being mindful of long term sustainability, Conservas de Cambados honors the traditions of both kitchen and sea.



Baby Eels
in Olive Oil
CDC-11100
10 / 111 g



Clams
CDC-11200
10 / 111 g / 10-14 Pcs



Clams
CDC-11300
10 / 111 g / 20-30 Pcs



Cockles in Brine
CDC-11450
10 / 111 g / 20-25 Pcs



Cockles in Brine
CDC-11500
10 / 111 g / 30-40 Pcs



Mussels
in Pickled Sauce
CDC-11700
10 / 111 g / 8-12 Pcs



Octopus
in Olive Oil
CDC-11800
10 / 111 g



Octopus
in Galician Sauce
CDC-11900
10 / 111 g



Razor Shells in Brine
CDC-12100
10 / 111 g / 4-6 Pcs



Sea Urchin Caviar
CDC-12200
14 / 80 g



Small Sardines
in Olive Oil
CDC-12300
10 / 115 g / 20-25 Pcs



Small Scallops
in Galician Sauce
CDC-12400
10 / 111 g / 20-25 Pcs



Stuffed Squids in Ink
CDC-12500
10 / 111 g / 6-8 Pcs



White Tuna Belly Fillets
in Olive Oil
CDC-12700
10 / 111 g



White Tuna
in Olive Oil
CDC-12800
10 / 111 g



Squid Ink in Jar
CDC-71100
6 / 90 g





Ekone Oyster Co. *Shelton, Washington*

A Chinook word meaning “Good Spirit,” Ekone evokes the ethos of Taylor Shellfish Farms. Fifth generation oyster farmers from Willapa Bay in the southwest corner of Washington, the Taylor family harvest impeccable oysters - shucked and in shell, and to our delight, tinned smoked oysters and mussels. Here, where the cold waters of the Pacific meet the waterways flowing from Willapa Hills, is the cleanest, most productive coastal ecosystem in the continental United States; producing, in our opinion, the best tinned oysters around.



Original
Smoked Oysters
EKO-11100
12 / 3 oz.



Habanero
Smoked Oysters
EKO-11200
12 / 3 oz.



Lemon Pepper
Smoked Oysters
EKO-11300
12 / 3 oz.



Smoked Mussels
EKO-12100
12 / 2.75 oz



Albacore Premium Tuna
EKO-12300
12 / 3.5 oz



Smoked Albacore Tuna
w/ Lemon
EKO-12400
12 / 3.5 oz





ESPINALER *Barcelona, Spain*

Espinaler began as a small tavern in Barcelona in 1896. With time, Espinaler extended beyond simply serving these delicacies to creating a house sauce and sourcing their own seafood in Galicia. Espinaler makes selections at the peak of each season and hand packs tins to ensure the utmost care is taken. These selections, paired with Espinaler's own aperitif sauce, will transport you to the Galician coast. Add a glass of vermouth, and you'll be back at the very beginning in Taverna Espinaler.

PREMIUM LINE



Baby Sardines
in Olive Oil
ESP-11100
6 / 125 g / 20-25 Pcs



Bonito Ventresca
ESP-11200
6 / 120 g



Cockles
ESP-11300
6 / 120 g / 25-30 Pcs



Mussels
in Pickled Sauce
ESP-11500
6 / 120 g / 6-8 Pcs

CLASSIC LINE



Baby Sardines
in Spicy Sauce
ESP-21100
8 / 125 g / 10-12 Pcs



Baby Squids
in Olive Oil
ESP-21200
8 / 110 g / 5-8 Pcs



Bonito
in Pickled Sauce
ESP-21300
8 / 120 g



Bonito
in Olive Oil
ESP-21400
8 / 120 g



Bonito Ventresca
in Olive Oil
ESP-21450
8 / 112 g



Mussels
in Pickled Sauce
ESP-21480
8 / 115 g / 13-18 Pcs



Octopus
in Olive Oil
ESP-21490
8 / 115 g



Trimmed Razor Clams
ESP-21500
8 / 120 g / 4-6 Pcs



Razor Clams
ESP-21600
8 / 120 g / 5-8 Pcs



Scallops
in Galician Sauce
ESP-21620
8 / 115 g



White Clams
ESP-21700
8 / 120 g / 25-30 Pcs



Sauce
ESP-71100
12 / 92 mL



Spicy Sauce
ESP-71200
12 / 92 mL



FANGST *Copenhagen, Denmark*

A century ago, there were numerous small canning companies along the coastlines of the Nordic waters. Over the last decades, almost all have disappeared, and proud traditions have been lost. Yet some of the finest fish and shellfish in the world still swim here. With respect for nature and gastronomic craftsmanship, FANGST from Denmark has set sail to re-discover and explore the abundance of seafood in the Nordic waters and to revive and renew the local culture for canned seafood.



Brisling No. 1 Baltic Sea Sprat
Smoked w/ Heather & Chamomile
FAN-11100
10 / 100 g



Brisling No. 2 Baltic Sea Sprat
Smoked in Cold Pressed Rapeseed Oil
FAN-11200
10 / 100 g



Brisling No. 4 Baltic Sea Sprat in
Cold Pressed Rapeseed Oil
FAN-11300
10 / 100 g



Blåmuslinger No. 1 Limfjord Blue Mussels
Marinated w/ Dill and Fennel Seeds
FAN-12100
10 / 110 g



Blåmuslinger No. 2 Limfjord Blue Mussels
Smoked in Cold Pressed Rapeseed Oil
FAN-12200
10 / 100 g



Færøsk Laks Faroe Islands Salmon Flash
Grilled in Cold Pressed Rapeseed Oil
FAN-13100
10 / 110 g



Hjertermusling Limfjord Cockles in
Cold Pressed Rapeseed Oil
FAN-14100
10 / 110 g

GIFT BOX

4 Pack Gift Box
(Brisling No. 1, Brisling No. 2,
Blåmuslinger No. 2, Færøsk Laks)
FAN-71100
1 / 4 g





IASA *Pellezzano, Italy*

Ittica Alimentare Salerno combines tradition and attention to detail with innovative preservation techniques and high quality selection. Mediterranean branzino and dorade are line caught, grilled or steamed, and hand packed to mimic the texture and flavor of freshly caught and cooked fish served by a Southern Italian Nonna. IASA's magic touch presents a preserved fish that feels and tastes as though it's been freshly prepared the same day.



Branzino Grilled Sea
Bass in Olive Oil
IAS-11100
9 / 145 g



Mediterranean Dorade
in Water
IAS-11150
9 / 145 g



Spicy Anchovies
in Olive Oil
IAS-11180
6 / 200 g



Colatura Anchovy Extract
IAS-11200
6 / 100 mL

ACCOMPANIMENT



Hot Crushed Pepper
in Olive Oil
IAS-11300
12 / 100 g





JOSÉ GOURMET *Lisbon, Portugal*

Jose Gourmet combs the coasts of Portugal and Spain to find seafood of distinction. They believe in the principles of fair trade, often paying in advance and never negotiating for better pricing. The artwork of Luis Mendonça on the packaging is meant to pay homage to the these fishermen and canneries who rely on manpower and life long dedication to their trade.



Cockles in Brine
JOG-11000
8 / 110 g / 25-30



Codfish in
Olive Oil and Garlic
JOG-11010
8 / 120 g



Fried Mussels
in Marinade
JOG-11050
8 / 110 g / 7-10
\$8.99



Mackerel Fillets
in Olive Oil
JOG-11100
8 / 125 g



Octopus in Olive Oil
with Garlic
JOG-11200
8 / 120 g



Razor Shells in Brine
JOG-11260
8 / 110 g / 6-8



Sardines in Extra
Virgin Olive Oil
JOG-11320
8 / 125 g



Sardines in
Tomato Sauce
JOG-11340
8 / 125 g



Sardines with Lemon
& Olive Oil
JOG-11360
8 / 125 g



Small Mackerel in
Olive Oil
JOG-11380
8 / 90 g



Small Sardines in
Extra Virgin Olive Oil
JOG-11400
8 / 90 g



Smoked Small Sardines
in Extra Virgin Olive Oil
JOG-11600
8 / 90 g



Smoked Trout Fillets
in Olive Oil
JOG-11660
8 / 105 g



Spiced Calamari
in Ragout Sauce
JOG-11700
8 / 120 g



Spiced Octopus
in Olive Oil
JOG-11800
8 / 120 g



Tuna Fillets
in Olive Oil
JOG-11860
8 / 120 g



Ventresca "Tuna"
in Olive Oil
JOG-11900
8 / 120 g

PATÉ



Mackerel
JOG-21100
8 / 75 g



Sardine
JOG-21200
8 / 75 g



Spiced Mackerel
JOG-21300
8 / 75 g



Spiced Sardine
JOG-21400
8 / 75 g



Spiced Tuna
JOG-21500
8 / 75 g



Tuna
JOG-21700
8 / 75 g

OLIVE OIL



Olive Oil
D.O.P. from Alentejo
JOG-51100
8 / 250 g



Olive Oil
with Lemon
JOG-51200
8 / 250 g



Olive Oil
with Piri-Piri
JOG-51200
8 / 250 g



Olive Oil
with Rosemary
JOG-51200
8 / 250 g

JAM



Carrot & Orange
JOG-61100
12 / 250 g



Pumpkin with Nuts
JOG-61200
12 / 250 g



Red Berries
JOG-61300
12 / 250 g



Red Peppers
JOG-61400
12 / 250 g

PACKS



JOSE 4 Pack:
Mackerel Fillets, Small Smoked
Sardines, Spiced Sardines,
Sardines in Tomato Sauce
JOG-71100
8 / 4 Tins



Paté 4 Pack:
Sardine, Spiced Mackerel,
Spiced Sardine, Spiced Tuna
JOG-71150
8 / 4 Tins

CERAMICS



Navy Blue
JOG-81100
12 / 1 ea



Light Blue
JOG-81200
12 / 1 ea



Red
JOG-81200
12 / 1 ea



White
JOG-81400
12 / 1 ea



Yellow
JOG-81500
12 / 1 ea



LES MOUETTES D'ARVOR *Concarneau, France*

The Brittany coast is home to the Gonidec family and their cannery, named after the native seagulls, Les Mouettes d'Arvor. Their early focus on tuna and mackerel preservation in 1959 has expanded to a broader range of offerings with the same dedication with which the family began. Be sure not to miss the selection of seafood rillettes using ingredients like green peppercorn, mustard, herbs, and fresh cheese. The French coast never tasted so good, nor has it ever been this accessible.



Anchovies in EVOO
LMA-11100
6 / 100 g



Mackerel in Muscadet
Wine & Herbs
LMA-12100
8 / 174 g



Mackerel in Mustard
& Crème Fraiche
LMA-12200
8 / 169 g



Natural Mackerel Fillets
LMA-12300
8 / 176 g



Sardines in EVOO
LMA-13100
6 / 115 g



Sardines in EVOO
w/ Basil & Thyme
LMA-13200
6 / 115 g



Sardines in EVOO w/
Lemon Confit & Chili Pepper
LMA-13300
6 / 115 g



Sardines w/
Butter & Garlic
LMA-13400
12 / 115 g



Sardines w/ Butter &
Sea Salt from Guerande
LMA-13500
12 / 115 g



Sardines Molenaise
Collector's Tin
LMA-13600
6 / 115 g

SEAFOOD RILLETTES



Hake w/ Cider
LMA-21200
12 / 125 g



Mackerel w/ Mustard Sauce
LMA-21300
12 / 125 g



Salmon w/ Lemon Dill
LMA-21500
12 / 125 g



Sardines w/ Tomato
LMA-21600
12 / 125 g



Scallops
LMA-21700
12 / 125 g



Tuna & Fromage Frais
LMA-21800
12 / 125 g





OLASAGASTI *Markina-Biscay*

Sicilian Salvatore Orlando first set foot on the Basque coast of Spain in the late 1800s and pioneered long-standing Italian salting techniques along the Cantabrian Coast, where he also fell in love and married a Basque woman, Simona Olasagasti. Today, the grandson of Salvatore and Simona, Matteo Orlando, is in charge of the factory at Markina, Bizkaia, maintaining centuries-old tradition and flying the flag for his grandmother's surname, Olasagasti.



Bonito del Norte
in EVOO
OLA-11100
8 / 120 g



Bonito del Norte
in EVOO
OLA-11200
12 / 270 g



Red Tuna
in EVOO
OLA-12100
12 / 270 g



Yellow Fin Tuna
in EVOO
OLA-13100
8 / 120 g



Yellow Fin Ventresca
Tuna Belly in EVOO
OLA-13200
12 / 120 g



Anchovies a la Basque
OLA-21100
12 / 190 g



Tuna Fillets
w/ Onions
OLA-22100
12 / 200 g



Tuna Fillets
w/ Sun Dried Tomatoes
OLA-22200
12 / 200 g



Tuna Fillets
w/ White Bean
OLA-22300
12 / 200 g



Cantabrian Anchovy
and Tuna Paté
OLA-31100
12 / 110 g

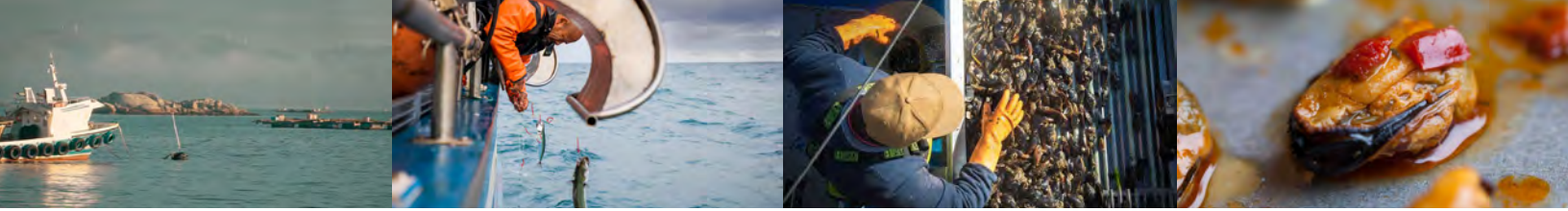


Anchovy Fillets
in EVOO
Refrigerate for Quality
OLA-41100
18 / 48 g



Anchovy Fillets
in EVOO
Refrigerate for Quality
OLA-41200
12 / 120 g





PATAGONIA PROVISIONS *Sausalito, California*

Patagonia Provisions, the food division of Patagonia Inc. has a mission to save our home planet through food. That's why they partnered with Perez La Fuente, a fellow certified B Corporation, out of Galicia, Spain to create delicious canned products using seafood found lower on the ocean food chain and certified organic supporting ingredients. The Perez La Fuente family has been in the seafood business in Villanova de Arousa since the 1880s. Patagonia Provisions is dedicated to working with producers like Perez La Fuente who have a fierce commitment to responsibly sourced seafood, organic ingredients, and quality.



Lemon Herb Mussels
PAT-11100
10 / 4.2 oz



Savory Sofrito Mussels
PAT-11200
10 / 4.2 oz



Smoked Mussels
PAT-11300
10 / 4.2 oz



Lemon Caper Mackerel
PAT-12100
10 / 4.2 oz



Roasted Garlic Mackerel
PAT-12200
10 / 4.2 oz



Spanish Paprika Mackerel
PAT-12300
10 / 4.2 oz



Smoked Mackerel
PAT-12250
10 / 4.2 oz



Mussels Variety 3 pack
PAT-71100
4 / 3 x 4.2 oz



Mackerel Variety 3 pack
PAT-71200
4 / 3 x 4.2 oz





RAMÓN PEÑA *Galicia, Spain*

Surrounded by the cool, clean waters of the Atlantic and the Old World spirit of Spain's Iberian Peninsula, there is no better place than Galicia for Ramón Peña to have mastered his technique.

He insists on being the first to the morning fish auctions, purchasing only the absolute best of each day's catch. After cooking in fresh seawater, each offering is hand-packed into tins one tasty morsel at a time. Only small producers like Peña, who use time-tested artisan techniques, are able to capture the intrinsic flavors and preserve the incomparable texture of pristine seafood. There are so many ways to enjoy tinned seafood, but we like it best right out of the can with freshly baked bread and a glass of un-oaked white wine.



Cockles in Brine
RAM-11100
12 / 130 g / 25-30 Pcs



Clams in Brine
RAM-11150
12 / 111 g / 18-20 Pcs



Garfish Needle Sardines
in Olive Oil
RAM-11200
12 / 130 g



Mackerel
in Olive Oil
RAM-11300
12 / 138 g



Small Horse Mackerel
in Olive Oil
RAM-11320
12 / 130 g



Mussels
in Pickled Sauce
RAM-11400
12 / 110 g / 8-10 Pcs



Octopus in Olive Oil
RAM-11460
12 / 130 g



Octopus
in Paprika Sauce
RAM-11500
12 / 138 g



Razor Shells
in Brine
RAM-11600
12 / 115 g / 4-6 Pcs



Sardines
in Olive Oil
RAM-11660
12 / 20-25 Pcs



Sardines
in Olive Oil
RAM-11680
12 / 130 g / 25-30 Pcs



Sardines in Olive Oil
and Padron Pepper
RAM-11700
12 / 130 g



Sardines
in Sauce
RAM-11720
12 / 130 g



Squids in Ink
RAM-11800
12 / 130 g / 6-8 Pcs



SILVER LINE



Mussels
in Pickled Sauce
RAM-21100
15 / 110 g / 8-12 Pcs



Mussels
in Pickled Sauce
RAM-21120
15 / 110 g / 16-20 Pcs



Razor Shells in Brine
RAM-21160
15 / 115 g / 6-8 Pcs



Razor Shells in Brine
RAM-21160
15 / 115 g / 6-8 Pcs



Sardines
in Olive Oil
RAM-21200
15 / 115 g / 3-5 Pcs



Small Scallops
in Sauce
RAM-21240
15 / 115 g



Sea Urchin
RAM-21260
15 / 110 g



Bonito Tuna
in Olive Oil
RAM-21280
15 / 110 g



Yellowfin Tuna
in Olive Oil
RAM-21300
15 / 110 g



Yellowfin Ventresca
in Olive Oil
RAM-21400
15 / 110 g



Conservas de Pescados Mariscos
Ramón Peña

PULPO
A LA GALEGA

DE LAS RIAS GALEGAS GRANDES BIG
PAPRIKA OCTOPUS



SCOUT CANNING *Toronto, Canada*

With a career spent in Canada's most creative seafood kitchens, founder and Chef Charlotte Langley brings 100% North American coastline terroir to elevated pantries. Boasting trout, mussels, and even lobster (claw and knuckle meat in butter!), Scout's offerings express a unique sense of place and responsibility - they're certified B Corp (pending) and a proud member of 1% for the Planet.



Ontario Trout w/ Dill
SCO-12100
6 / 3.2 oz



Ontario Trout with Dill
SCO-12100
6 / 3.2 oz



PEI Mussels in Smoked Paprika
& Fennel Tomato Sauce
SCO-13100
6 / 3.2 oz



Wild White Albacore Tuna
in EVOO
SCO-14100
6 / 3.2 oz



Wild White Albacore Tuna
with Garden Herb Pesto
SCO-14200
6 / 3.2 oz





WILDFISH CANNERY *Klawock, Alaska*

Fishing is an essential part of life in the Alaskan seaside town of 796 on Prince of Wales Island where Wildfish has canned fish since 1987. Mathew Scaletta, fine dining chef and grandson of the founder, proudly uses wild caught, sustainable seafood straight from the fishermen and divers, his friends and neighbors. Mathew and his small crew prepare every peak-harvest piece, hand-sliced, brined in mouthwatering seasonings and smoked with indigenous alder wood before cooking to perfection in the can.



Classic Coho Salmon
WFC-11100
12 / 6 oz



Smoked Coho Salmon
WFC-11200
12 / 6 oz



Smoked King Salmon
WFC-11300
12 / 6 oz



Smoked Pink Salmon
WFC-11100
12 / 6 oz



Smoked Herring
WFC-12100
12 / 6 oz



Smoked Octopus
WFC-13100
12 / 6 oz



Smoked Geoduck
Limited Edition
WFC-51100
12 / 6 oz



Smoked White King Salmon
Limited Edition
WFC-51200
12 / 6 oz





CHILI BEAK *Salt Lake City, Utah*

As the name would suggest, Chili Beak's oil-based hot sauce offers a deep, complex chili flavor. Unlike vinegar-based hot sauces, the heat here comes on slow while still packing a spicy punch. Proceed with caution. Item is highly addictive and we can't imagine eating eggs without it.



Original Chili Sauce
CHB-11100
12 / 6 oz



Habanero Chili Sauce
CHB-11200
12 / 6 oz

ESPINALER *Barcelona, Spain*

The iconic Espinaler sauce has sat atop the bar at Taverna Espinaler and baptized many a plate since its creation in 1950. This vinegar based sauce combines paprika with a host of other spices and is the condiment of choice for tinned seafood, olives, and potato chips. Liven up any tapas selection with this Spanish classic.



Sauce in Bottle
ESP-71100
12 / 92 mL



Spicy Sauce in Bottle
ESP-71200
12 / 92mL

FIREBIRDS *Salt Lake City, Utah*

Firebirds Chile Co., a small batch company based in Salt Lake City, Utah, was born out of one man's simple desire for the comforting flavors of the Southwest. Flame roasted Fresno chiles are packaged in beautiful bottles; and while pretty from the outside, it's what's on the inside that counts. Classic and bold flavors, smoky sweetness, and a zesty finish that doesn't scorch the palate. This is it. Your classic breakfast hot sauce that belongs on every brunch menu in town, not to mention atop every tin of seafood.



Roasted Fresno
Hot Sauce
FBC-21100
12 / 8 oz



Roasted Serrano
Hot Sauce
FBC-21200
12 / 8 oz



IASA *Pellezzano, Italy*

When Ittica Alimentare Salerno makes peperoncino piccante - a petite jar of hot Salerno peppers packed in olive oil - you go out of your way to get those peppers. The perfect accompaniment to IASA's meticulously preserved tinned seafood.



Hot Crushed Pepper
in Olive Oil
IAS-11300
12 / 100 g

MAMA AFRICA *Salt Lake City, Utah*

Cathy Tshilombo-Lokemba, affectionately known as "Mama Africa," produces intensely spicy, yet disarmingly tasty pili pili sauce. A refugee, former clothing designer, and restaurateur, "Mama Africa" creates the best authentic African hot sauce we've tried. Utah based and beloved by local folks, her family based recipe is as hot as they come.



Pili Pili Hot Sauce
MAF-11100
12 / 1.5 oz

RINCI *Marche, Italy*

Sea fennel, known as "paccasassi" in the local dialect, is an aromatic succulent plant traditionally eaten in the Marche region of Italy. Luca, Francesco, and Alessandro, the founders of Rinci, cultivate fields of sea fennel, then hand-harvest the tender shoots and preserve the best leaves "sott'olio." The result? A regional delicacy shining with unique marine flavor, with hints of fennel, lemon, and carrot. Enjoy, as the locals do, in a flatbread panino with mortadella. Or try our favorite use: anchovy and butter toast garnished with the rich, slightly acidic sea treat.



Pickled Sea Fennel
RIN-11100
12 / 200 g