

TAPAS
GRANDES
HOTELES

CATALOG



TAPAS
GRANDES
HOTELES

Conservas A Luira, S.L. is a relatively young company, established in May 2023 by a team with over 25 years of combined professional experience.

We are growing thanks to our medium and long term investments in production processes, allowing us to secure the supply of certain raw materials, especially those originating in Chile, through our business partner Mar de Lagos Export SPA, for whom we are the European partner. This partnership enables us to offer a diverse selection of products under the Tapas Grandes Hoteles brand, with the best quality-to-price ratio.

This collaboration with Mar de Lagos allows us to supplement the technology necessary for the canning process at the source, training our workforce and adapting our production processes to ensure the necessary care for the final product, following traditional Galician manufacturing methods and even providing our recipes.

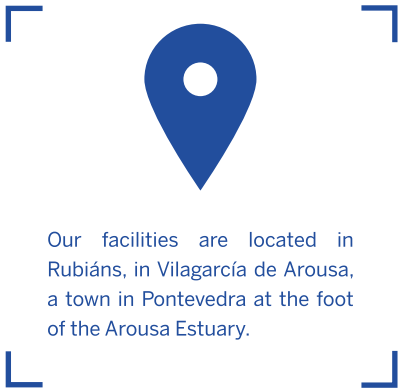
Of course, our customers are also part of our cooperative thinking, trying to provide them with the product that the market demands, adapting to their needs and extending a hand to them so that they can join us in this project.



QUALITY CERTIFICATIONS

Our suppliers/partners are IFS Food certified, therefore our canned goods meet the strictest quality standards. We emphasize the value of manufacturing at the source, as we import our entire range of Chilean products manufactured according to our quality standards.

We also take care of every detail, delivering the merchandise in the service format that best suits the customer, adapting the packaging to the different service formats demanded by distributors. And we are committed to the environment, using fully recyclable materials both in the production process and in the distribution of the final product.



Our facilities are located in Rubiáns, in Vilagarcía de Arousa, a town in Pontevedra at the foot of the Arousa Estuary.



PICKLED CHILEAN MUSSELS



The Chilean mussel, known locally as “chorito,” is rich in protein, vitamins, and minerals, and is remarkably low in calories.

Its firm yet tender texture, combined with the vinegar, bay leaf, and paprika marinade, enhances the mussel's natural flavor, connecting it to our culinary roots and traditions.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
18020202	Pickled Chilean Mussels 8/12	OL-120	115 g	69 g	8413548732739	25	58413548732734
18020302	Pickled Chilean Mussels 13/18	OL-120	115 g	69 g	8413548732746	25	58413548732741
18020402	Spicy pickled mussels from Chile 20/18	OL-120	115 g	69 g	8413548732753	25	58413548732758
18020502	Chilean mussels in scallop-style sauce 13/18	RO-120	115 g	69 g	8413548732760	24	58413548732765
18020702	Pickled Chilean Mussels 20/25	OL-120	115 g	69 g	8413548732777	25	58413548732772
18020802	Spicy pickled mussels from Chile 20/25	OL-120	115 g	69 g	8413548732784	25	58413548732789
18021102	Pickled Chilean Mussels 20/25	RO-120	115 g	69 g	8413548733101	24	58413548733106
18021202	Spicy pickled mussels from Chile 20/25	RO-120	115 g	69 g	8413548733118	24	58413548733113
18022002	Pickled Chilean Mussels 80/100	RO-900	855 g	540 g	8413548733149	12	28413548733143
18022102	Pickled Chilean Mussels 120/140	RO-900	855 g	540 g	8413548733156	12	28413548733150
18030202	Pickled New Zealand mussels 6/8	OL-120	115 g	69 g	8413548732814	25	58413548732819
18030802	Pickled New Zealand mussels 30/40	RO-550	523 g	330 g	8413548732821	12	28413548732825
18031002	Pickled New Zealand mussels 80/100	RO-900	855 g	540 g	8413548732838	12	28413548732832

PIECES OF SQUID



Squid, a cephalopod from the Pacific, has become a staple in our pantry.

Pieces of squid in ink and American sauce, cooked to perfection for a tender texture and intense flavor.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
12502002	Pieces of squid in American sauce	R0-120	112 g	72 g	8413548732883	24	58413548732888
12502102	Pieces of squid in squid ink sauce	R0-120	112 g	72 g	8413548732890	24	58413548732895

SLICE OF SQUID



The squid, a Pacific cephalopod with a firm texture and delicate flavor, is seasoned with paprika, oil, and spices, then carefully cooked and packaged to enhance its taste.

Its quality, combined with the recipe and artisanal preparation, results in an exceptional appetizer or tapa.

This versatile preserve reflects the maritime tradition.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
12501002	Squid slices in garlic sauce	RO-120	111 g	72 g	8413548732852	24	58413548732857
12501102	Squid slices in sunflower oil	RO-120	111 g	72 g	8413548732869	24	58413548732864
12501202	Squid slices in galician sauce	RO-120	111 g	72 g	8413548732876	24	58413548732871

RAZOR CLAMS



Razor clams, prized for their flavor and high phosphorus content, are harvested by hand by divers in deep waters. This process is carried out under management plans developed jointly by the government and the shellfish industry to ensure the sustainability of the resource.

Manual harvesting, a traditional practice, guarantees the quality of the product and contributes to the conservation of the marine ecosystem. Once harvested, the razor clams are carefully prepared for sale, offering a unique flavor.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
11100002	Razor clams in brine	OL-120	111 g	63 g	8413548732647	25	58413548732642
11100102	Razor clams in brine	RO-120	111 g	63 g	8413548732654	24	58413548732659
11100202	Razor clams in brine	RO-550	523 g	220 g	8413548732661	12	28413548732665

PACIFIC RAZOR CLAMS



Pacific razor clams, a deep-sea shellfish, are harvested entirely by hand by divers who descend to depths of 12 to 18 meters, guaranteeing the freshness and quality of this product.

Prized for their flavor and high folic acid content, Pacific razor clams are a versatile ingredient in gastronomy, used in a variety of dishes.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
11080102	Pacific razor clams in brine	R0-120	112 g	63 g	8413548732630	24	58413548732635

QUEEN CLAM



In our commitment to offering you the finest seafood, our clams undergo a self-cleaning process. This completely natural process takes place through filtration in seawater pools, mimicking the clams' natural habitat. For 24 hours, the clams filter the water.

This self-cleaning process ensures that our clams arrive at your table in optimal condition for consumption, offering you a product with the authentic taste of the sea.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
11070102	Chilean queen clam	RO-120	111 g	63 g	8413548732609	24	58413548732604

BITTERSWEET CLAMS



Our bittersweet clams are carefully harvested from natural beds in the waters off the southern coast of France. We use traditional, artisanal fishing methods that guarantee the preservation of the seabed and the balance of the ecosystem.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
11071102	Bittersweet clams in brine	OL-120	115 g	63 g	8413548732616	25	58413548732611

COCKLES



In our selection of products, we highlight cockles. This shellfish is an ideal choice for those seeking culinary versatility, flavor, and quality.

Cockles are also an excellent source of iron, an essential mineral for the body, with 14 mg of iron per 100 grams.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
13010002	Cockles in brine 20/30	OL-120	115 g	63 g	8413548732906	25	58413548732901
13010102	Cockles in brine 25/35	OL-120	115 g	63 g	8413548732913	25	58413548732918
13010202	Cockles in brine 35/45	OL-120	115 g	63 g	8413548732920	25	58413548732925
13010302	Cockles in brine 45/55	OL-120	115 g	63 g	8413548732937	25	58413548732932
13010402	Cockles in brine 55/70	OL-120	115 g	63 g	8413548732944	25	58413548732949
13010702	Small cockles in brine	OL-120	115 g	63 g	8413548732951	25	58413548732956
13010802	Cockles in brine (Jar)	RO-200	185 g	90 g	8413548732968	12	28413548732962

TUNA



Tuna is an essential food in our diet, recognized worldwide as one of the most consumed oily fish, thanks to its nutritional value and versatility in the kitchen.

Furthermore, it is an excellent source of high-biological-value protein, meaning it contains all the essential amino acids the body needs. It is also rich in fatty acids and omega-3, which are beneficial for cardiovascular health, helping to reduce cholesterol and triglyceride levels in the blood.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
20200102	Light tuna belly in olive oil	RR-125	120 g	78 g	8413548733019	25	58413548733014
20200202	Light tuna belly in sunflower oil	RO-900	850 g	555 g	8413548733026	12	28413548733020
19020102	Tuna loins in sunflower oil - Glass Jar	TR-445	400 g	260 g	8413548733033	12	28413548733037
19020202	Tuna in sunflower oil - Easy Peel + lid	RO-750	750 g	650 g	8413548733040	12	28413548733044
19020302	Tuna in sunflower oil - Pouch Bag	POUCH	1000 g	950 g	8413548733057	16	38413548733058
19021002	Tuna in sunflower oil	BIPACK	70 g x 2	52 g x 2	8413548733088	48	78413548733087

ANCHOVIES



Our anchovies are the result of a traditional process that has remained unchanged for centuries. The salting is done entirely by hand, respecting a tradition that dates back to Roman times.

This meticulous process guarantees that each anchovy retains its original flavor and texture, offering you a product of exceptional quality. To ensure the highest quality, we combine tradition with rigorous quality controls.



Code	Product	Format	Net weight	Drained weight	EAN13	Package units	DUN14
17050102	Anchovy fillets in sunflower oil - Glass jar	TR-100	100 g	55 g	8413548732975	12	28413548732979
17050202	Anchovy fillets in sunflower oil	RR-45	45 g	23 g	8413548732982	50	78413548732981







info@conservas-aluaira.es

Rúa Igrexario, 3 | 36619 RUBIÁNS | Vilagarcía de Arousa (Pontevedra)

PROJECT CO-FINANCED BY THE EUROPEAN UNION



INSTITUTO GALEGO
DE PROMOCIÓN
ECONÓMICA



Cofinanciado pola
Unión Europea



Fondos Europeos