

Canned Product


LA GLORIA
— *Gourmet* —

COSTERA

González Barrio
Since 1926



www.costera.es



Our brands

LA GLORIA
— *Gourmet* —

COSTERA

LA GLORIA
— *Hostelry* —

González Barrio

Since 1926

Almost a century of canning tradition passed down through 4 generations.

With the utmost care in all the manufacturing processes, with careful selection of the fish and raw materials, our products are elaborated artisanally with fish from the Cantabrian Sea, fresh tuna during the tuna campaigns or anchovies in spring and summer.

With rigorous health controls, quality and traceability of the packaged products, we use only natural products without preservatives or additives.

To that end we have a 7000 m² production plant with modern facilities located in Sotiello (Gijón), with vehicles for the transport of refrigerated and non-perishable products.

Packaged in different sizes for both the hostelry sector and private consumption, our clients seek and find a product of the highest gastronomical level with an excellent price/quality relationship.

Our clients include: foodstuffs distributors, traditional and specialized food stores, also hypermarkets such as El Corte Inglés, Eroski, Carrefour and Alcampo.

We export to different countries both within and outside the European Union.

“We are open to the incorporation of innovations for new products or presentations which the market demands and we guarantee compliance with health and safety regulations.”



González Barrio

Desde 1926

Canned Product

LA GLORIA



— Gourmet —

As the time to celebrate the centenary of the brand “Conservas La Gloria” draws near, we present this new range of gourmet products, characterized by the quality and freshness of the fish and ingredients used, to delight any palate.

Cockles

In brine / OL-120

Cockles from the Galician estuaries, captured one by one. After a careful selection following artisanal techniques, they are packaged fresh in brine without preservatives or additives.



Reference	Net weight	Drained weight	Units / Box
901	110 g	63 g	30

Mussels

Marinated / OL-120

In the Galician estuaries this bivalve seafood is cultivated on rafts. The mussel is received directly and after a careful selection it is prepared by hand following artisanal techniques. This natural product, without preservatives, is canned with a mild marinade using olive oil of the highest quality.



Reference	Net weight	Drained weight	Units / Box
902	115 g	70 g	30

Small Sardines

In olive oil / RR-125

We receive the sardines which are carefully selected from March to October, when this blue fish has a higher fat index (and therefore of Omega3), which accentuates its flavour, aroma and texture. Canned fresh by hand. Totally natural and without preservatives.



Reference	Net weight	Drained weight	Units / Box
903	120 g	84 g	30

Cantabrian White Tuna

In olive oil / OL-120

Caught in the Cantabrian Sea in the traditional way and freshly elaborated, it is packaged artisanally with olive oil. This natural product, without preservatives, is sterilized slowly at a low temperature to guarantee its flavour and the perfect conservation of the product for years.



Reference	Net weight	Drained weight	Units / Box
904	115 g	78 g	30

Tuna Belly

In olive oil / OL-120

The belly is the tenderest and smoothest part of the Cantabrian white tuna. It stands out for its great flavour and succulence. They are cleaned and canned manually one by one, in fine fillets, clean and whole. This natural product, without preservatives, is sterilized slowly at a low temperature to guarantee its flavour and the perfect conservation of the product for years.



Reference	Net weight	Drained weight	Units / Box
905	115 g	80 g	30

Spider Crab Meat

In brine / OL-120

After cooking the fresh seafood with just the right amount of salt, the meat from the legs and body is carefully extracted, as well as the roe, to be then packaged in brine without preservatives. It is sterilized slowly at a low temperature to guarantee its flavour.



Reference	Net weight	Drained weight	Units / Box
906	110 g	70 g	30

Sea Urchin Caviar

Sea Urchin / OL-120

The caviar of oricios is the delicious sea urchin roe, carefully extracted and then packaged.
A natural product, without preservatives.
It is sterilized slowly at a low temperature.



Reference	Net weight	Drained weight	Units / Box
907	115 g	115 g	30

Scallops

In Vieira sauce / OL-120

Selected from the estuary. Elaborated artisanally from a traditional Galician recipe, offering a mild natural taste without preservatives or additives. Ideal for seasoning rice dishes, pasta or stews or just on their own.



Referencia	Peso neto	Peso escurrido	Unidades por caja
909	110 g	60 g	30

Octopus in garlic

In olive oil / OL-120

Carefully selected and elaborated in Galicia by experts.
A harmonious recipe with a natural and authentic taste.
Delicious on its own or used to season rice dishes, pasta, stews or salads.



Reference	Net weight	Drained weight	Units / Box
910	110 g	72 g	30

Razor shells

Al natural / OL-120

Selected from the estuary. Product elaborated freshly by expert artisans in Galicia, tinned to maintain all their taste, guaranteeing a natural product without additives and delicious as an appetizer, or in other different dishes.



Reference	Net weight	Drained weight	Units / Box
911	110 g	63 g	30



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Together with the artisanal elaboration of **Tuna** and **Anchovies**, Costera has an extensive range of products.

Preserved Seafood: Sea Urchin Caviar (Sea Urchin Roe), Spider Crab in Brine and Winkles (Sea Snails).

Preserved Seaweed.

Pâtés: Anchovy, Tuna, Spider Crab, Sea Urchin and Sardine.

Semi-preserves: Anchovies in Vinegar and Smoked Sardines.

Anchovies

COSTERA

The Anchovies are caught in the Cantabrian Sea with traditional methods, respectful of the environment. In the factory, once removed the heads, the anchovies are cured in salt for 9 months. Then the fillets are cleaned one by one and immersed in olive oil.

The reference 123 has been added to the range of formats, an easy opening “Peel Off” system with a plastic lid, which once opened, offers better handling and conservation of the anchovies.

Anchovies

In olive oil / RO-1150



Reference	Net weight	Drained weight	Units / Box
100	1.100 g	800 g	12

Anchovies

In olive oil / RR-50



Reference	Net weight	Drained weight	Units / Box
111	48 g	29 g	50

Anchovies

In olive oil / TR-400



Reference	Net weight	Drained weight	Units / Box
117	375 g	240 g	6

Anchovies

In olive oil / RO-500



Reference	Net weight	Drained weight	Units / Box
101	520 g	300 g	24

Anchovies

In olive oil / RO-265



Reference	Net weight	Drained weight	Units / Box
123	265 g	135 g	12

Anchovies

In olive oil / TR-200



Reference	Net weight	Drained weight	Units / Box
118	215 g	130 g	8

Anchovies

In olive oil / TR-100



Reference	Net weight	Drained weight	Units / Box
119	100 g	60 g	15

Anchovies cured in salt

COSTERA

Anchovies of the Cantabrian Sea preserved in salt. These are the most appreciated anchovies due to their smooth texture and intense flavour.

They are elaborated artisanally. The fresh Whitebait, recently caught in the traditional fashion, are received in the factory in ice at 0 °C. After being salted, the heads are removed by experts and they are placed one by one (meat against meat). Stored in barrels, they are left to mature during a minimum of 6 months at room temperature, until reaching an optimal point of flavour.

Being a semi-preserve, it is best consumed within 1 year,
with transport and storage in cold.

Anchovies

Cured in salt / R0-1150



Reference	Net weight	Drained weight	Units / Box
170	1.250 g	1.150 g	12

Anchovies

Cured in salt / R0-280



Reference	Net weight	Drained weight	Units / Box
171	300 g	280 g	36

Cantabrian White Tuna

COSTERA

Cantabrian White Tuna is one of the most well-known and appreciated fish of the Cantabrian Sea. It is caught (the White Tuna campaign) during the summer months (July, August and September) with traditional arts of fishing, respectful with the environment. It is elaborated freshly to obtain a refined taste. Their Trunks, Loins and Bellies are also selected to be packaged with Spanish Olive oil, without additives, in different formats of tins and glass jars.

After the artisanal process of packaging, the containers are hermetically sealed, being sterilized at a low temperature to guarantee the taste and perfect conservation of the white tuna for years.

Cantabrian White Tuna

Loins in olive oil / RO-1950



Reference	Net weight	Drained weight	Units / Box
231	1.800 g	1.350 g	8

Cantabrian White Tuna

Chunks in olive oil / RO-1150



Reference	Net weight	Drained weight	Units / Box
220	1.080 g	780 g	12

Cantabrian White Tuna

Chunks in olive oil / OL-120



Reference	Net weight	Drained weight	Units / Box
209	115 g	78 g	50

Belly of White Tuna

In olive oil / OL-120



Reference	Net weight	Drained weight	Units / Box
208	115g	78 g	50

Cantabrian White Tuna

In olive oil / JAR 2 kg



Reference	Net weight	Drained weight	Units / Box
216	1.800 g	1.475 g	4

Cantabrian White Tuna

In olive oil / JAR 500 g



Reference	Net weight	Drained weight	Units / Box
217	425 g	310 g	12

Cantabrian White Tuna

In olive oil / JAR 250 g



Reference	Net weight	Drained weight	Units / Box
218	225 g	160 g	15

Cantabrian White Tuna (without added salt)

With no added salt in olive oil / OL-120



Reference	Net weight	Drained weight	Units / Box
222	115g	78 g	50

Cantabrian White Tuna Without added salt

COSTERA

Cantabrian White Tuna without added salt (in olive oil or in brine). In 1999 Conservas

Costera was the first company to package Cantabrian White Tuna without added salt.

This product continues to be elaborated freshly and artisanally with in-season Cantabrian White Tuna.

It has a salt content of less than 0.07 g. /100 g (White Tuna in olive oil) and of 0.04 g/100 g (White Tuna in brine). It is recommended for low salt and low calorie diets.

Cantabrian White Tuna (without added salt)

In brine with no added salt / OL-120



Reference	Net weight	Drained weight	Units / Box
223	115 g	78 g	50

Chunks of White Tuna

COSTERA

The delicious pieces of Costera Tuna are selected from the finest parts of the fish, and are prepared with care. The result is a wonderfully succulent product, special for presentations in a great variety of dishes, both for the hotel industry and for home consumption.

White Tuna

Chunks in sunflower oil / TR-500



Reference	Net weight	Drained weight	Units / Box
240	405 g	275 g	12

White Tuna

Chunks and crumbs in sunflower oil / RO-3900



Reference	Net weight	Drained weight	Units / Box
204	3.850 g	2.750 g	4

White Tuna

Chunks and crumbs in sunflower oil / RO-1000



Reference	Net weight	Drained weight	Units / Box
206	1.000g	650 g	12

Yellowfin Tuna

COSTERA

Yellowfin Tuna, caught in the Atlantic under the certificate Dolphin Safe, it is elaborated artisanally, cooked with just the right amount of salt, its loins and bellies selected to be carefully packaged in olive oil.

Belly of Yelowfin Tuna

In olive oil / RO-1000



Reference	Net weight	Drained weight	Units / Box
224	1.000 g	690 g	12

Belly of Yelowfin Tuna

In olive oil / OL-120



Reference	Net weight	Drained weight	Units / Box
214	115 g	75 g	50

Chunks of Yelowfin Tuna

In olive oil / JAR 250 g



Reference	Net weight	Drained weight	Units / Box
219	225 g	160 g	6/15

Sea Urchin Caviar

COSTERA

The sea urchin caviar is the Roe of the Sea Urchin, which represents only 4% of the total weight of the echinoderm. It is a delicious product packaged in brine without additives, 100 percent sea urchin roe plus salt, to be consumed within a period of 5 years. It is a gourmet product, the consumption of which has grown considerably in recent years, used by the Spanish and international haute cuisine, as it adds flavour and colour to fish stews.

It is also exquisite tasted directly.

Sea Urchin Caviar

RO-280



Reference	Net weight	Drained weight	Units / Box
303	280 g	280 g	30

Sea Urchin Caviar

OL-120



Reference	Net weight	Drained weight	Units / Box
302	115 g	115 g	50

Sea Urchin Caviar

RO-70



Reference	Net weight	Drained weight	Units / Box
301	68 g	68 g	50

Sea Urchin Caviar

RR-50



Reference	Net weight	Drained weight	Units / Box
300	50 g	50 g	50

Sea Urchin Caviar

JAR 110 g



Reference	Net weight	Drained weight	Units / Box
305	110 g	110 g	15

Sea Urchin Caviar

JAR 55 g



Reference	Net weight	Drained weight	Units / Box
306	55 g	55 g	24

Pâtés

COSTERA

Elaborated with fish, seafood and 100 per cent natural ingredients of the finest quality. Low in salt, with a smooth and natural taste. Ready to be tasted on any occasion. Without additives. Gluten free. Preferably consumed within 5 years.

Packaged in easy-opening 70g. tins.

Sardine Pate



Reference	Net weight	Drained weight	Units / Box
401	70 g	70 g	50

Sea Urchin Pate



Reference	Net weight	Drained weight	Units / Box
402	70 g	70 g	50

Spider Crab Pate



Reference	Net weight	Drained weight	Units / Box
403	70 g	70 g	50

White Tuna Pate



Reference	Net weight	Drained weight	Units / Box
404	70 g	70 g	50

Anchovies Pate



Reference	Net weight	Drained weight	Units / Box
405	70 g	70 g	50

Specialities

COSTERA

Winkles

Winkles or sea snails are a delicious and traditional aperitif in many

Spanish restaurants and bars.

They are selected for their freshness and size. After cooking for a short period with just the right amount of salt, they are packaged in brine (water and salt) in glass jars of 200g, ready to be tasted anywhere.

Spider Crab Meat

The Spider Crab is one of the most well-known and savoured shellfish due to its extraordinary taste. After cooking the fresh seafood with just the right amount of salt, the meat from the legs and body is carefully extracted, as well as the roe, to be then packaged in brine with water and salt.

A delicacy to be tasted directly or used to decorate splendid presentations (delicious on toast with guacamole and chopped onion).

Winkles

In brine / JAR 250 g



Reference	Net weight	Drained weight	Units / Box
500	290 g	210 g	6/15

Spider Crab Meat

In brine / CAN OL-120



Reference	Net weight	Drained weight	Units / Box
702	110 g	70 g	18/50

Seaweed

Alga Dulse (Palmaria Palmata), Kombu Royal (Laminaria Saccharina) and Alga Laminaria (Laminaria Ochroleuca).

Seaweed harvested wild in the clean and cold waters of the North Atlantic Sea. Their most tender leaves are selected, measuring up to 2 m. in length (laminaria). In the factory, the seaweed is sliced and packaged in brine in 250g. glass jars, resulting in a delicious healthy product, with a great contribution of nutrients and trace elements, ready to be tasted in multiple recipes. It conserves its freshness and taste for a period of 5 years.

Dulse Algae

JAR 250 g



Reference	Net weight	Drained weight	Units / Box
604	220 g	130 g	6/15

Kombu Royal Algae

JAR 250 g



Reference	Net weight	Drained weight	Units / Box
605	220 g	130 g	6/15

Laminaria Algae

JAR 250 g



Reference	Net weight	Drained weight	Units / Box
606	220 g	130 g	6/15

Sardine Fillets Smoked

COSTERA

For the elaboration of the smoked sardines, the best fresh fish are selected and prepared following the traditional recipe. The result is an eye-catching sardine with a perfect balance of taste.

Easy to prepare for 'tapas' in restaurants and celebrations.

Sardine Fillets

Smoked / TRAY 500 g

Sardine Fillets

Smoked / TRAY 150 g



Reference	Net weight	Drained weight	Units / Box
804	500 g	400 g	10

Reference	Net weight	Drained weight	Units / Box
801	150 g	100 g	12

Anchovies in Vinegar

COSTERA

Anchovies are a classic of the kitchen in any restaurant or hostelry business, being a simple and delicious dish which can be consumed at any time of the year.

The best fresh anchovies are chosen for the elaboration of this product and they are prepared according to the traditional recipe.

The result is a pickled anchovy with a balanced taste, easy to present.

Anchovies

In vinegar / TRAY 500 g



Anchovies

In vinegar / TRAY 150 g



Reference	Net weight	Drained weight	Units / Box
808	500 g	400 g	10

Reference	Net weight	Drained weight	Units / Box
807	150 g	100 g	12

Canned Product



Anchovies

They continue to be a classic in many restaurants in Spain.

Exquisite Anchovies of the Cantabrian Sea, elaborated artisanally one by one in sunflower oil. Excellent quality/price relation.

Anchovies

In sunflower oil / RO-1000



Reference	Net weight	Drained weight	Units / Box
102	1.080 g	670 g	12

Anchovies

In sunflower oil / RO-500



Reference	Net weight	Drained weight	Units / Box
103	520 g	280 g	24

Anchovies

In sunflower oil / RR-50



Reference	Net weight	Drained weight	Units / Box
108	48 g	29 g	30/50

La Gloria Gourmet

Cockles - estuary 35/45 units, RR-120
Mussels Marinated - estuary 6/8 units, OL-120
Small Sardines in olive oil 10/12 units, RR-125
Cantabrian White Tuna in olive oil, OL-120
Tuna Belly in olive oil, OL-120
Spider Crab Meat in brine, can OL-120
Sea Urchin Caviar, OL-120
Scallops in Vieira sauce / OL-120
Octopus in garlic in olive oil / OL-120
Razor shells al natural / OL-120

Ref.	Net weight (g)	Drained weight (g)	Units / Box	Weight box (kg)
901	110	63	30	4,5
902	115	70	30	4,5
903	120	84	30	5,5
904	115	78	30	5
905	115	80	30	5
906	110	70	30	4,5
907	115	115	30	4,5
909	110	60	30	4,5
910	110	72	30	4,5
911	110	63	30	4,5

Costera

Anchovies in olive oil RO-1150
Anchovies in olive oil, RO-550
Cantabrian Anchovies in olive oil, RO-265
Cantabrian Anchovies in olive oil, RR-50
Cantabrian Anchovies in olive, jar-400
Cantabrian Anchovies in olive, jar-200
Cantabrian Anchovies in olive, jar-100
Salted anchovies, RO-1150
Salted anchovies, RO-280
Cantabrian White Tuna in sunflower oil chunks, RO-1950
Cantabrian White Tuna in sunflower oil chunks, RO-1150
Cantabrian White Tuna in olive oil loins, RO-1950
Cantabrian White Tuna in olive oil chunks, RO-1950
Cantabrian White Tuna in olive oil chunks, RO-1150
Cantabrian White Tuna in olive oil chunks, OL-120
Belly of white tuna in olive oil, OL-120
Bonito del norte aceite oliva, tarro 1/2 galón
Cantabrian White Tuna in olive oil, jar 500
Cantabrian White Tuna in olive oil, jar 250
Cantabrian White Tuna without added salt olive oil, OL-120
Cantabrian White Tuna without added salt in brine, OL-120
Chunks of yellowfin tuna in sunflower oil, RO-3900
Chunks of yellowfin tuna in sunflower oil, RO-1080
Chunks of yellowfin tuna in sunflower oil, jar 500
Belly of yellowfin tuna in olive oil, RO-1000
Belly of yellowfin tuna in olive oil, OL-120
Yellowfin tuna in olive oil, Jar 250
Sea urchin caviar, box RO-280
Sea urchin caviar, box OL-120
Sea urchin caviar, box RO-70
Sea urchin caviar, box RR-50
Sea urchin caviar, jar 110
Sea urchin caviar, jar 55
Sardine pate, box RO-70
Sea urchin pate, box RO-70
Spider crab pate, box RO-70
White tuna pate, box RO-70
Anchovies pate, box RO-70
Winkles in brine, jar 250
Dulse algae, jar 250
Kombu Royal algae, jar 250
Laminaria algae, jar 250
Spider crab meat in brine, can OL-120
Sardine fillets smoked, tray 500
Sardine fillets smoked, tray 1500
Anchovies in vinegar, tray 1500
Anchovies in vinegar, tray 150

Ref.	Net weight (g)	Drained weight (g)	Units / Box	Weight box (kg)
100	1100	800	12	15
101	520	300	24	16
123	265	135	12	4
111	48	29	50	4
117	375	240	6	3
118	215	130	8	3
119	100	60	15	3
170	1350	1250	12	16
171	380	280	36	14
201	1800	1425	8	18
202	1080	780	12	15
231	1800	1350	8	18
221	1800	1350	8	18
220	1080	780	12	15
209	115	78	50	8
208	115	78	50	8
216	1800	1475	4	10
217	425	310	12	8
218	225	160	15	6
222	115	80	50	8
223	115	80	50	8
204	3850	2750	4	17
206	1000	650	12	14
240	405	275	12	7,5
224	1000	690	12	15
214	115	75	50	8
219	225	160	15	6
303	280	280	30	11
302	115	115	50	7,5
301	68	68	50	5
300	50	50	50	4
305	110	110	15	3,5
306	55	55	24	3,5
401	70	70	50	5
402	70	70	50	5
403	70	70	50	5
404	70	70	50	5
405	70	70	50	5
500	290	210	15	7
604	220	130	6	2
605	220	130	6	2
606	220	130	6	2
702	110	70	18	2,5
804	500	400	10	5
801	150	100	12	2
808	500	100	10	5
807	150	100	12	2

La Gloria

Anchovies fillets in sunflower oil, RO-1150
Anchovies fillets in sunflower oil, RO-550
Anchovies fillets in sunflower oil, RR-50
Chunks of anchovies in sunflower oil, RO-1150

Ref.	Net weight (g)	Drained weight (g)	Units / Box	Weight box (kg)
102	1080	670	12	15
103	520	280	24	16
108	48	29	50	4
110	1080	670	12	15

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GONZÁLEZ BARRIO, S.L.
Marcelino Camacho, s/n
Pol. Ind. Somonte III
33393 Gijón (Asturias) - España

Post office box 443

Tel. +34 985 321 595

costera@conservascostera.com
www.costera.es