



**UBAGO**

Tradición desde 1929

# ARTISANS OF THE SEA



- CANNED FISH -





Tradición desde 1929

Preserving the best  
of the sea | SINCE  
1929



**UBAGO Group** is a family-owned company headquartered in Spain with a long tradition in the sector, dedicated to fishing and production of seafood products that specializes in **Canned seafood, Smoked and Salted fish**. UBAGO has 5 production plants located in Spain, Cape Verde and Morocco where it operates under the most demanding quality and food safety standards.

Our deep connection with the sea and dedication in all process allow us to achieve our main objective: satisfy our customers with our delicious and healthy products, maintaining our artisan essence and caring for the sea life.

Years of solid partnership with local fishermen promoting sustainable practices, together with the highest standard of quality control, allow us to source the best raw materials for our gourmet products.

Each product is packed at peak freshness in our own **production plants**, ensuring outstanding flavor and superior quality for our full range of canned and smoked fish.

## CANNED FISH



Our strong commitment to quality, food safety, sustainable fishing practices and full traceability led us to become a reliable and longterm supplier of **private label** and branded products for mayor retailers and food service distributors in **Europe** (Spain, Italy, Germany, Portugal, France, Rumania...), **Middle East** and the **US** market.

## KEY HIGHLIGHTS



**MANUFACTURING FACILITIES**  
155.000 m2  
Spain, Cape Verde and Morocco



**FISHING FLEET**  
Spain, Cape Verde and Morocco



Raw material  
**+55,000 TONS**



More than  
**4,500 employees**



**TURNOVER**  
203 M€

## QUALITY CERTIFICATES



# MAIN PRODUCT RANGE

Ubago invites you to discover and enjoy the best canned fish; an unmistakable flavor that will take you to the essence of the authentic taste of the sea.

## TUNA

- Skipjack tuna / Yellowfin tuna -

Tuna Fillets in Water - in Olive Oil



5.3 oz (150 g)



6,7 oz (190 g)



14 oz (400 g)

**WITH FLAVORS**

JALAPEÑO · SWEET RED PEPPER  
TOMATO & BASIL · THYME AND LEMON  
DRIED TOMATO · OREGANO · GINGER



DIFFERENT SPECIES



DIFFERENT TYPES OF PACKAGING



OPTION TO ORDER WITH PRIVATE LABEL



Tuna Fillets in Olive Oil  
4 oz (115 g)



Tuna in Olive Oil  
8.4 oz (3 x 80 g)



Solid Tuna in Sunflower Oil  
33,5 oz (950 g)  
61 oz (1.730 g)



Belly Tuna in Sunflower Oil  
35.2 oz (1.000 g)



## MELVA

- *Auxis thazard* / *Auxis rochei* -

The Melva is the smallest fish in the tuna family. Their delicate flavor make the Melva stand out among other tuna species.

Sustainably harvested by local boats off the Atlantic coast of Cape Verde. These boats target only free - swimming schools of melva. No FADs \* are used and there is virtually no unintentional bycatch.

Hand-packed in Spanish olive oil with a touch of sea salt. High in protein. A delicious choice for a healthy diet.

\*Fish Aggregating Devices



Light Tuna Fillets in Olive Oil  
4 oz (115 g)



Light Tuna Fillets with  
Piquillo Pepper in Olive Oil  
4 oz (115 g)



Light Tuna Fillets  
with Jalapeño in Olive Oil  
4.2 oz (120 g)



Light Tuna Fillets in Olive Oil  
6.7 oz (190 g) - 14 oz (400 g)



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# UBAGO GROUP



## MACKEREL

- *Scomber colias / Scomber japonicus* -

### SKINLESS



Mackerel Fillets in Olive Oil  
4 oz (115 g)



Mackerel Fillets in Olive Oil  
8.8 oz (250 g)



## SARDINES

- *Sardine pilchardus* -



Skinless and Boneless  
Sardines in Olive Oil  
4.2 oz (120 g)



Sardines in Olive Oil  
4.2 oz (120 g)



Sardines in Sunflower Oil  
4.2 oz (120 g)



## SPECIALTIES



Surimi Baby Eels  
3.8 oz (110 g)



Cockles - Langostillos  
3.8 oz (110 g)



Smooth Clam in Brine  
3.2 oz (90 g)



Premium Loin  
Atlantic Salmon in Olive Oil  
4.2 oz (120 g)



## COCKLES - LANGOSTILLOS

Our Langostillos are a larger type of cockles from the South of Spain. Wild caught shellfish, delicately seasoned with bay leaves.

Enjoy them on avocado toast or just add a few drops of lemon juice and experience the flavors of the Mediterranean Sea.

READY TO EAT

SPANISH  
TAPAS

