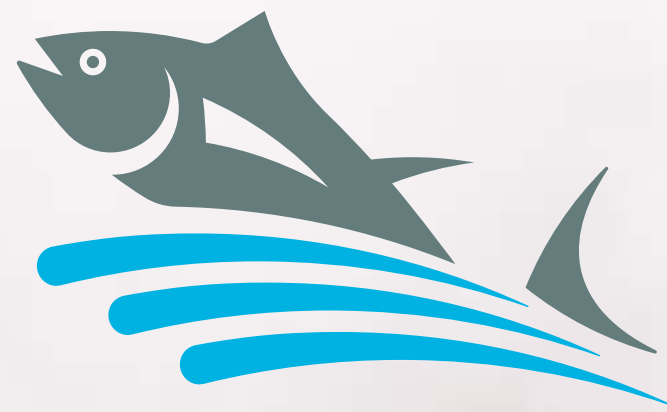


# Products Catalogue



**RICARDO FUENTES**  
SALAZONES



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

# Master Salters since 1966

We lead the fish salting sector at the national and international level, producing more than 250,000 kg of salted products per year, which we sell throughout Spain and export to more than 10 countries.

**Our success remains based on traditional methods and our family dedication, with a close eye on innovation at all times.**



# Excellence Commitment Innovation

We believe in Quality. We only work with high-quality ingredients, and oversee every detail of all our processes. We hold IFS Certification Food 7, one of the most demanding food safety standards. We are committed to Innovation. We are the only company in the sector with our own quality laboratory and water treatment plant, as well as a gastronomic R&D laboratory for the Ricardo Fuentes Group.

# Tuna Loin (Mojama)

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THE QUEEN OF SALTED  
PRODUCTS



Tuna Loin (Mojama) is the star of the salted products world. It is made from tuna loins, cured in a traditional salting process.



## How to tell what type of Tuna Loin (Mojama) it is?

The secret is in the marbling: if the slice has concentric circles, then it is Tuna Loin (Mojama) Extra, the highest quality with the deepest flavour, from close to the backbone.

100%  
Natural



## How to enjoy Tuna Loin (Mojama)?

This delicacy is traditionally served as a snack, in thin slices some 2 or 3 mm thick, drizzled with a little of good extra virgin olive oil to bring out its flavour, and accompanied by fried or roasted almonds.



There are plenty more recipes to be found, such as succulent makis or delicious tartare.

▶ SEE RELATED RECIPES

PRODUCT DETAILS



# Tuna Loin (Mojama)

PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Tuna Loin (Mojama) Extra Bar	1,5 Kg. - 2 Kg.*	20 - 1,2 Kg.	180 days	8422090200016	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Tuna Loin (Mojama) Extra Half Bar	700 g. - 1 Kg.*	10 Kg.	180 days	8422090200207	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Tuna Loin (Mojama) Extra Piece	200 g. - 300 g.*	5 Kg.	180 days	8422090200122	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Tuna Loin (Mojama) Primera Bars	1 Kg.*	20 - 1,2 Kg.	180 days	8422090200139	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Tuna Loin (Mojama) Primera Half Bar	500 gr. - 700 g.*	10 Kg.	180 days	8422090200214	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Tuna Loin (Mojama) Primera Piece	200 g. - 300 g.*	5 Kg.	180 days	8422090200177	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Tuna Loin (Mojama) Tray	100 g. / Unit	10 Units	120 days	8422090300860	Map Tray	4 - 8 °C	<i>Thunnus albacares</i>

\*Variable weight



# Mullet Roe

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THE CAVIAR OF THE MEDITERRANEAN

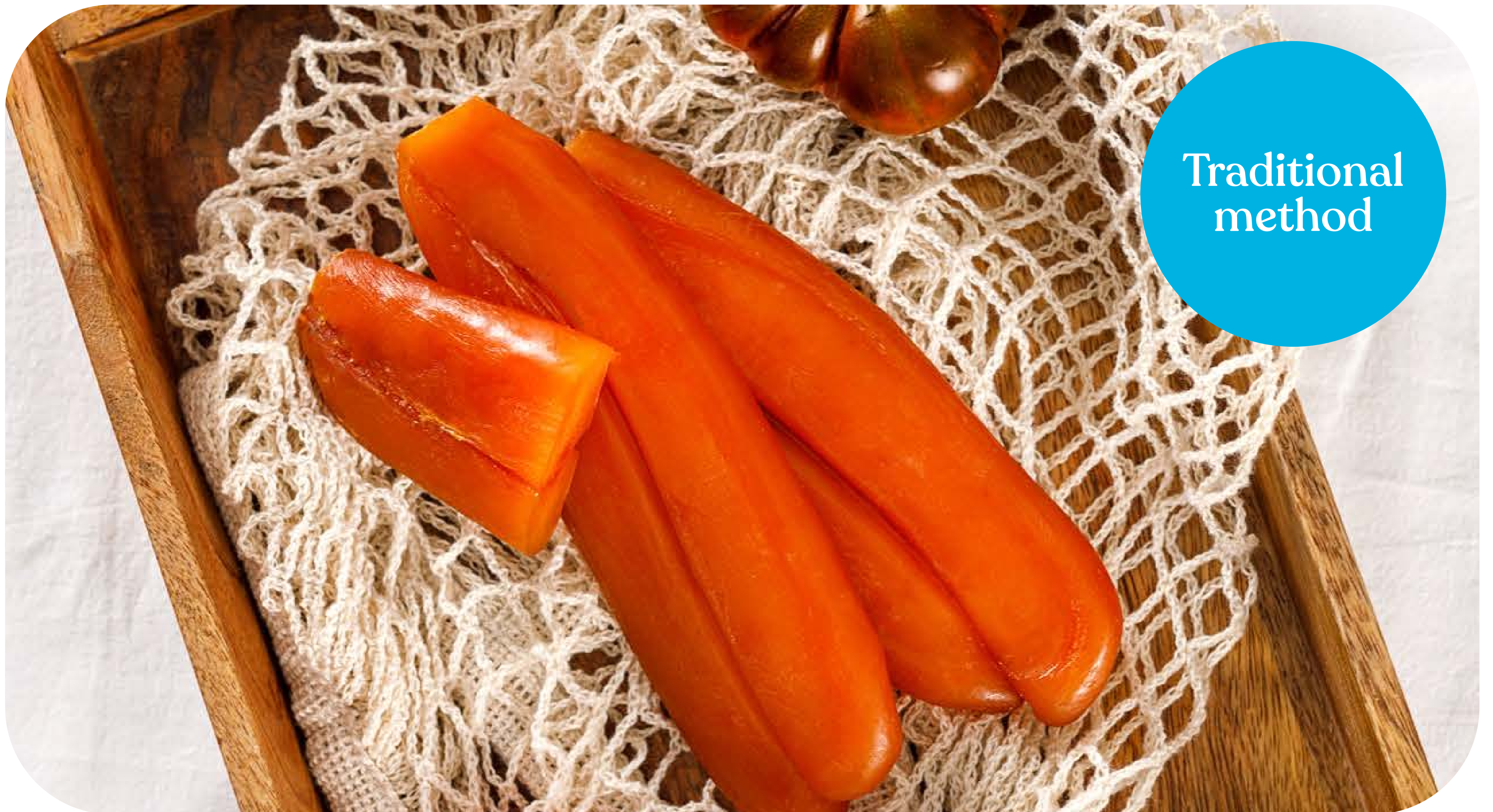


Mullet Roe is another salted products classic, an outstanding and highly prized delight. An unmissable feature of Mediterranean snack.



## Did you know...

in Japan it is known as Karasumi, and as a gift symbolises wealth and prosperity? In Spain, Mullet Roe is a familiar product in coastal regions of Andalusia, Murcia and the Valencia Region, but is now becoming increasingly popular throughout the country.



Traditional  
method

## How to enjoy Mullet Roe?

Sliced into very thin slices, sometimes macerated in a few drops of extra virgin olive oil, or served with fried almonds. Nothing else is needed. It can also be grated to add flavour to pasta dishes, pizzas or baked fish.



**Mullet Roe is one of our most popular products, and can also be enjoyed in a salad or on crispy toast.**

▶ [SEE RELATED RECIPES](#)



## PRODUCT DETAILS

# Mullet Roe



PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Small Mullet Roe	80 g. - 120 g.*	10 Units	180 days	8422090100187	Vacuum	4 - 8 °C	<i>Mugil cephalus</i>
Medium Mullet Roe	120 g. - 150 g.*	10 Units	180 days	8422090100125	Vacuum	4 - 8 °C	<i>Mugil cephalus</i>
Large Mullet Roe	150 g. - 200 g.*	10 Units	180 days	8422090100033	Vacuum	4 - 8 °C	<i>Mugil cephalus</i>
Grated Mullet Roe Bag	50 g. / Units	6 Units	180 days	8422090100347	Bag	4 - 8 °C	<i>Mugil cephalus</i>

\*Variable weight



# Ling Roe

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AN IRRESISTIBLE TASTE OF THE SEA

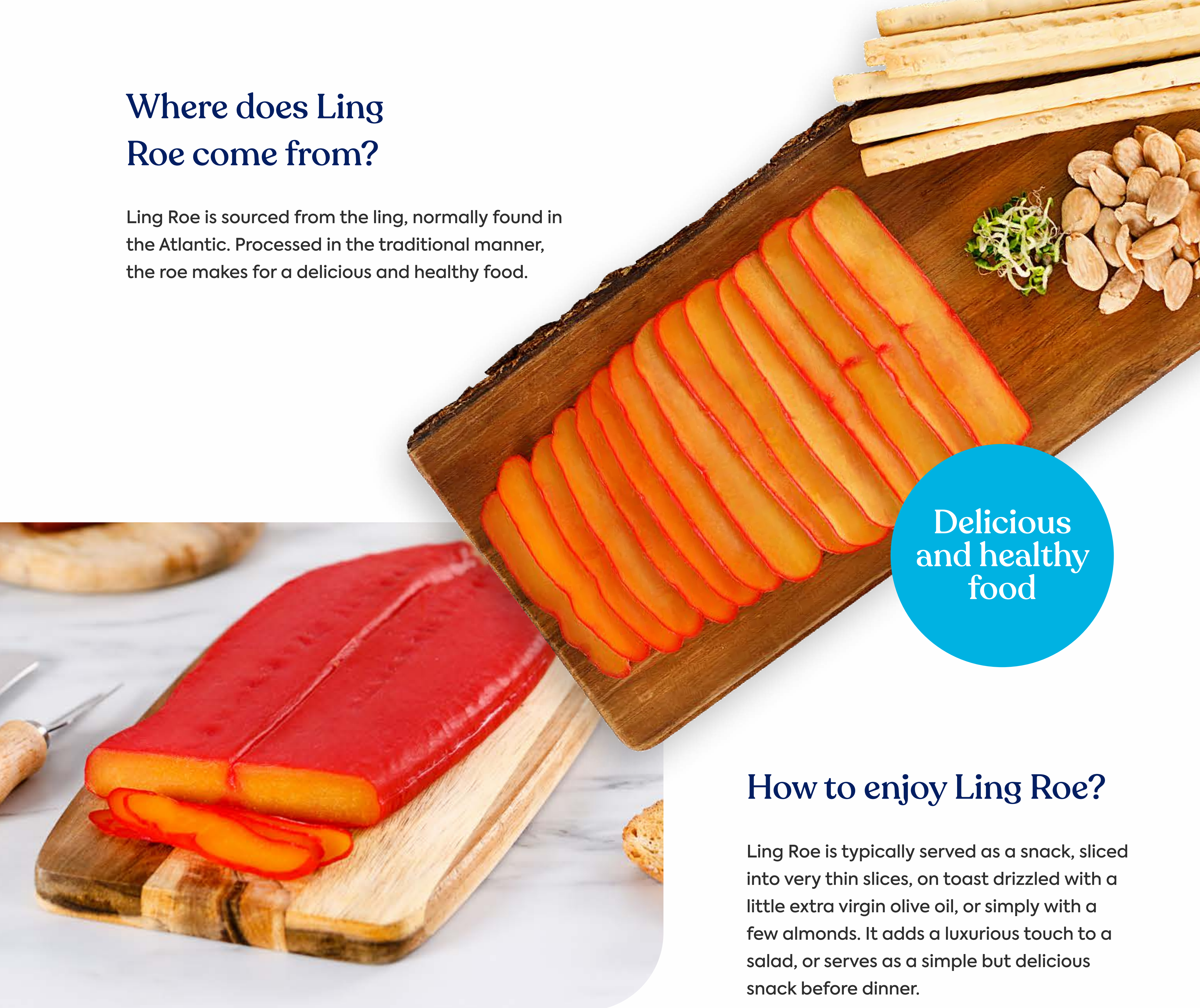


Ling Roe stands out for its striking colour, powerful flavour and light, silky texture. A real delight for any gourmet.



## Where does Ling Roe come from?

Ling Roe is sourced from the ling, normally found in the Atlantic. Processed in the traditional manner, the roe makes for a delicious and healthy food.



Delicious  
and healthy  
food

## How to enjoy Ling Roe?

Ling Roe is typically served as a snack, sliced into very thin slices, on toast drizzled with a little extra virgin olive oil, or simply with a few almonds. It adds a luxurious touch to a salad, or serves as a simple but delicious snack before dinner.



Ling Roe is much more than a starter. More and more restaurants are in fact now including it in their recipes.

▶ SEE RELATED RECIPES

PRODUCT DETAILS

# Ling Roe



PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Ling Roe Piece	140 g. - 200 g.*	10 Units	180 days	8422090100019	Vacuum	4 - 8 °C	<i>Molva molva</i>
Small Ling Roe	100 g. - 250 g.*	10 Units	180 days	8422090100095	Vacuum	4 - 8 °C	<i>Molva molva</i>
Medium Ling Roe	250 g. - 500 g.*	10 Units	180 days	8422090100262	Vacuum	4 - 8 °C	<i>Molva molva</i>
Large Ling Roe	500 g. - 1,2 Kg.*	10 Units	180 days	8422090100101	Vacuum	4 - 8 °C	<i>Molva molva</i>
Grated Ling Roe Bag	50 g. / Unit	6 Units	180 days	8422090100330	Bag	4 - 8 °C	<i>Molva molva</i>

# Blue Ling Roe

PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Blue Ling Roe Piece	140 g. - 200 g.*	10 Units	180 days	8422090100569	Vacuum	4 - 8 °C	<i>Molva dypterygia</i>
Small Blue Ling Roe	100 g. - 250 g.*	10 Units	180 days	8422090100538	Vacuum	4 - 8 °C	<i>Molva dypterygia</i>
Medium Blue Ling Roe	250 g. - 500 g.*	10 Units	180 days	8422090100545	Vacuum	4 - 8 °C	<i>Molva dypterygia</i>
Large Blue Ling Roe	500 g. - 1,2 Kg.*	10 Units	180 days	8422090100552	Vacuum	4 - 8 °C	<i>Molva dypterygia</i>

\*Variable weight



# Yellowfin Tuna Roe

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A DELICIOUS GOURMET BITE



Made with the roe of the Yellowfin Tuna (Thunnus Albacares), through a painstaking process which results in a product of intense flavour and delightful texture.



## Yellowfin Tuna Loin (Mojama) vs. Roe

Tuna is the source for both Mojama and this type of roe, although the Mojama comes from the loin, while the roe comprises the membrane-covered egg sacs of the female fish. Both, following a painstaking process of preparation, offer products to delight the most demanding tastebuds.

Intense  
Flavour



**Yellowfin Tuna Roe can be used not only as a snack, but also grated to add flavour to pasta, salads, broths or fish dishes.**

## How to enjoy Yellowfin Tuna Roe?

Yellowfin Tuna Roe has an intense and powerful taste, and so should ideally be sampled in very thin slices, as a cold snack. It is eaten above all in the Murcia Region, the province of Alicante and in the area around Cadiz, but is also popular in Italy, where it is known as “bottarga”.



▶ [SEE RELATED RECIPES](#)

PRODUCT DETAILS

# Yellowfin Tuna Roe



PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Small Yellowfin Tuna Roe	100 g. - 150 g.*	10 Units	180 days	8422090100118	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Medium Yellowfin Tuna Roe	150 g. - 200 g.*	10 Units	180 days	8422090100057	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Large Yellowfin Tuna Roe	250 g. - 350 g.*	10 Units	180 days	8422090100149	Vacuum	4 - 8 °C	<i>Thunnus albacares</i>
Grated Yellowfin Tuna Roe Bag	50 g. / Unit	6 Units	180 days	8422090100354	Bag	4 - 8 °C	<i>Thunnus albacares</i>

\*Variable weight



# Salted Bluefin Tuna Products

DELICATESSEN OF THE SEA



The combination of such an outstanding ingredient as Bluefin Tuna (the king of the sea) and a painstaking method dating back over a thousand years, results in an always delicious product.





## Bluefin Tuna Roe and Belly, salted products delicatessen

Bluefin Tuna Roe is a real delicacy obtained from the tiny eggs of this great fish. This is a unique product, with a flavour and texture that make it unmistakable. Bluefin Tuna Belly is another outstanding product, its deliciously nuanced flavours heightened by this traditional form of preservation.

Premium  
quality

## Bluefin Tuna, the Iberian pig of the sea

Bluefin Tuna, the Iberian pig of the sea because every part is used, from mouth to tail, the Bluefin Tuna is known as the Iberian pig of the sea. Each cut has different characteristics, perfectly suited to a range of culinary techniques. When salted, these cuts take on a new dimension, a unique and unmistakable flavour fit for the most demanding tastebuds. A different and delicious way to enjoy the “king of the sea”.



Both Bluefin Tuna Roe and Belly can be used in countless different ways in the kitchen, as discovered by innovative chefs.

▶ [SEE RELATED RECIPES](#)

PRODUCT DETAILS



# Salted Bluefin Tuna Products

PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Bluefin Tuna Loin (Mojama) Bar	2 Kg. - 3 Kg.*	20 - 1,2 Kg.	180 days	8422090200184	Vacuum	4 - 8 °C	<i>Thunnus thynnus</i>
Bluefin Tuna Loin (Mojama) Half Bar	1 Kg. - 1,5 Kg.*	10 Kg.	180 days	8422090200375	Vacuum	4 - 8 °C	<i>Thunnus thynnus</i>
Bluefin Tuna Loin (Mojama) Piece	400 g. - 500 g.*	5 Kg.	180 days	8422090200382	Vacuum	4 - 8 °C	<i>Thunnus thynnus</i>
Large Bluefin Tuna Roe	1,5 Kg. - 3 Kg.*	10 Kg.	180 days	8422090100026	Vacuum	4 - 8 °C	<i>Thunnus thynnus</i>
Bluefin Tuna Roe Piece	400 g. - 500 g.*	5 Kg.	180 days	8422090100170	Vacuum	4 - 8 °C	<i>Thunnus thynnus</i>
Large Bluefin Tuna Belly	700 g. - 1 Kg.*	10 Kg.	180 days	8422090200030	Vacuum	4 - 8 °C	<i>Thunnus thynnus</i>
Bluefin Tuna Belly Piece	350 g. - 400 g.*	5 Kg.	180 days	8422090200351	Vacuum	4 - 8 °C	<i>Thunnus thynnus</i>

\*Variable weight



# Bonito

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CLASSIC MEDITERRANEAN SNACK



This is a mark of the cuisine of Spain's eastern coast, and the Mediterranean snack par excellence, Dried Bonito is sure to impress, with its distinctive flavour of the sea and delicate meatiness.





## How is Bonito prepared?

The most characteristic format is to salt the whole fish butterflied open with wooden sticks to make sure that all the product is dry. A traditional process performed in the age-old manner, by hand and one by one. These pieces give us the Bonito Loins, ready to eat, a hugely popular product with ever more devotees.

Produced  
one by one



There are numerous recipes that could include this delicious product, some of them traditional, and others more innovative, such as Japanese Dashi Soup.

▶ [SEE RELATED RECIPES](#)

## How to enjoy Bonito?

Bonito is available either "Dry" or "Fatty". The most traditional way to enjoy this delicacy is in a simple salad, accompanied by fresh tomatoes and drizzled with extra virgin olive oil.



PRODUCT DETAILS

# Bonito



PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Whole Dry Bonito	1,5 Kg. - 2 Kg.*	15 Kg.	15 days	8422090200078	Cardboard box	4 - 8 °C	<i>Sarda sarda-Sarda chiliensis</i>
Whole Fatty Bonito	1,8 Kg.*	20 - 1,2 Kg.	15 days	8422090200436	Cardboard box	4 - 8 °C	<i>Sarda sarda-Sarda chiliensis</i>
Clean Fatty Bonito Loin	200 g. - 300 g.*	10 Units	90 days	8422090200856	Vacuum	4 - 8 °C	<i>Sarda sarda-Sarda chiliensis</i>
Dry Bonito Loin	200 g. - 300 g.*	10 Units	180 days	8422090200238	Vacuum	4 - 8 °C	<i>Sarda sarda-Sarda chiliensis</i>
Fatty Bonito Loin	200 g. - 300 g.*	10 Units	180 days	8422090200801	Vacuum	4 - 8 °C	<i>Sarda sarda-Sarda chiliensis</i>

\*Variable weight



# Gourmet Experience

EXPLOSION OF FLAVOURS



Ling Roe, Tuna Loin (Mojama) and Dried Bonito are our most popular salted products, all of them exquisite delicacies without which no Mediterranean spread of seafood snack would be complete.



## How are the products salted?

The process is entirely artisanal. Once the fish has thawed, it is cleaned, gutted and butchered. After being covered in salt for a few hours, it is washed and placed in the drying chambers. Our master salters check the texture of each one by one to ensure they are in peak condition and ready to eat.

Flavour  
of the sea



## The perfect snack

Above all in certain regions of Spain, would be complete without a tasty and colourful plate of salted products, including Ling Roe, Tuna Loin (Mojama) and Bonito, all finely sliced and served with fried almonds. A real delight for the tastebuds.

**Salted products is more than just a snack, and can be used in a host of recipes.**

# Salted Products Board



PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Salted products Board Tray 150 grs* 70 g. Tuna Loin (Mojama) 30 g. Ling Roe 50 g. Dried Bonito	150 g. / Unit	10 Units	120 days	8422090300013	Map Tray	4 - 8 °C	<i>Thunnus albacares/</i> <i>Molva dypterygia-</i> <i>Molva molva/</i> <i>Sarda sarda-Sarda chiliensis</i>

\*Variable weight





# Smoked Products

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UNMISTAKEABLE FLAVOUR



The smoked cod roe has an unmistakable and intense flavour which can be enjoyed in a thousand different ways, either as a snack or in more elaborate recipes.





Unique  
flavour and  
texture

## What does smoking involve?

The smoking method involves treating the fish with smoke from low-resin firewood. This process gives an intense and hugely enjoyable flavour, blending the nuances of the wood with the inherent flavour of the very finest fish. The length of exposure to the smoke defines the flavour of each piece.

## How to enjoy Smoked Cod Roe?

Smoked Cod Roe, with its soft texture, is perfect for dipping, spreading on toast or slicing to be served as snack.



Popular as they are as snack, these smoked products also have a host of applications in other types of recipe.

▶ [SEE RELATED RECIPES](#)

# Smoked Products

PRODUCT	APPROX. WEIGHT	FORMAT	SHELF LIFE	EAN CODE	PACKAGING	STORAGE	SPECIES TYPE
Smoked Cod Roe	150 g. - 300 g.*	10 Units.	30 days	8422090600175	Vacuum	4 - 8 °C	<i>Gadus morhua</i>

\*Variable weight



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