



BRINED PRODUCTS

- Enhanced with natural ingredients and condiments, brining reinforces the flavour of the product.
- Histological analyses have proven it: the texture of our fish loins is more succulent and firmer than a fresh product.



+ Advantages for HQSE

- 100% of the batches controlled undergo a histamine check
- Check: heavy metals, listeria

+ Advantages for sales

- Stable price and quality
- 100% flesh, 0 waste
- The product can be frozen



+ Advantages of our raw material

- 0 DCP* used for fishing
- Processed product status approved by the competent authorities

**fish aggregator*



OUR PRODUCTS



**BRINED TUNA
CENTRE CUT**

 **WEIGHT**

 **Shelf life**
ex-works

Variable

14 days



**BRINED TUNA
LOIN**

Variable

14 days



**BRINED SWORDFISH
LOIN**

Variable

12 days



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advantages for product use

- Easy to cook: the product retains all of its succulence
- Good resistance to cooking
- No risk of Anisakis