



Getaria (Basque Country) | www.maisor.com
ONLINE STORE

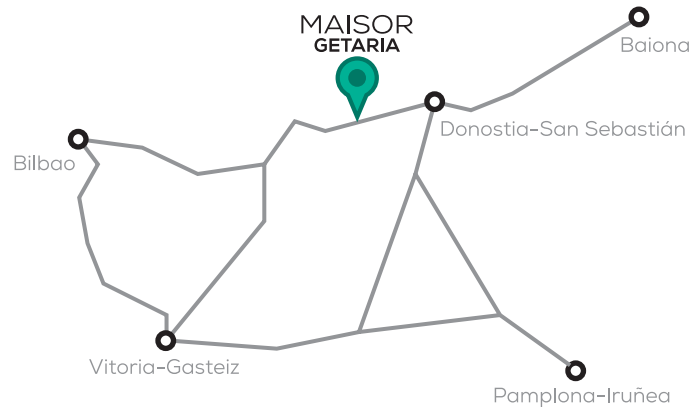


Taste the best seafood of Basque Coast

In **MAISOR** we preserve the best fishing of the Basque Coast, exclusively seasonal and directly selected by us, so you can enjoy an unforgettable gastronomic experience.

Specialists in anchovy, we clean the fillets patiently and lovingly, one by one, using traditional techniques.

Anchovy in oil and in vinegar, tuna, mackerel, tuna belly, sardines. Exquisite flavours and textures that convey the feeling of good product, and invite you to repeat the **MAISOR** experience.



In the port of Getaria



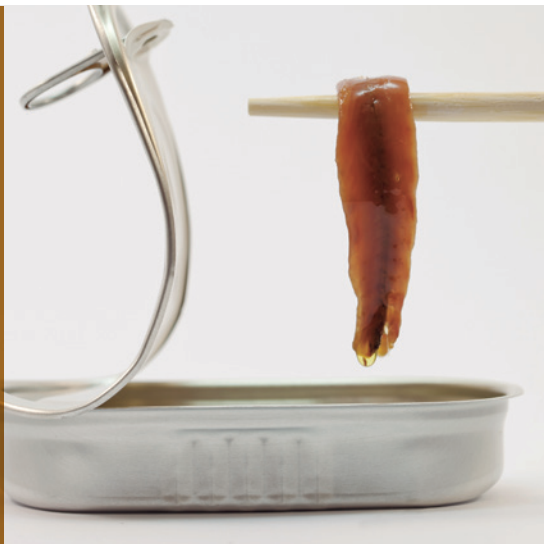
"We are a family business linked to fishing. Fishermen first, and wholesalers later, in 1999 we decided to enter the world of conservation and created the workshop MAISOR, located just in the port of Getaria and a few meters away from the fish market. This proximity allows us to work always with daily fresh fish, which influences the quality of the final product?"

Sorkunde Iribar Azpeitia, founder of MAISOR



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Cantabrian anchovy fillets in oil...



... olive oil



A40-F

Net weight:
80 gr.
Drained weight:
40 gr.
Approx fillets number:
17/18
Units per box:
12



... olive oil

A100-F

Net weight:
170 gr.
Drained weight:
100 gr.
Approx fillets number:
38/40
Units per box:
12



... olive oil

A180-F

Net weight:
330 gr.
Drained weight:
180 gr.
Approx fillets number:
53/55
Units per box:
12



... vegetable oil

A350-B

Net weight:
490 gr.
Drained weight:
350 gr.
Approx fillets
number:
95/100
Units per box:
4



... vegetable oil

A40-B

Net weight:
75 gr.
Drained weight:
40 gr.
Approx fillets
number:
10/12
Units per box:
12



... olive oil

A29-L

Net weight:
50 gr.
Drained weight:
29 gr.
Approx fillets
number:
8/9
Units per box:
24



... olive oil

A100-L

Net weight:
180 gr.
Drained weight:
100 gr.
Approx fillets
number:
38/40
Units per box:
12

PRESERVING TIPS: *Anchovy is a semi preserve product. For that reason, it is important to preserve it in good conditions, to guarantee its best consume-conditions. We recommend:*

- Keep the product in a cool place or refrigerated (5°-15°).
- Consume it preferably before 6 months.
- Do not buy quantities that exceed consumption in the next 120 days.
- Once it is opened, cover the anchovies with oil.

Cantabrian anchovy fillets marinated in vinegar...



V50-F

Net weight:
90 gr.
Drained weight:
50 gr.
Approx fillets number:
9/10
Units per box:
12



V150-F

Net weight:
220 gr.
Drained weight:
150 gr.
Approx fillets number:
18/20
Units per box:
12



V40-B

Net weight:
75 gr.
Drained weight:
40 gr.
Approx fillets number:
6/7
Units per box:
12



V100-B

Net weight:
135 gr.
Drained weight:
100 gr.
Approx fillets number:
13/16
Units per box:
12



V400-B

Net weight:
480 gr.
Drained weight:
400 gr.
Approx fillets number:
58/60
Units per box:
4

PRESERVING TIPS:

Anchovy is a semi preserve product. For that reason, it is important to preserve it in good conditions, to guarantee its best consume-conditions. We recommend:

- *Keep the product in a cool place or refrigerated (2nd-6th).*
- *Consume it preferably before 3 months.*
- *Do not buy quantities that exceed consumption in the next 60 days.*
- *Once it is opened, cover the anchovies with oil.*



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Anchovy in oil and vinegar – Special Edition...



... olive oil

A50-E

Net weight:
90 gr.

Drained weight:
50 gr.

Approx fillets number:
18/20

Units per box:
12



V50-E

Net weight:
90 gr.

Drained weight:
50 gr.

Approx fillets number:
8/9

Units per box:
12

Anchovy in oil and vinegar – Combo...



... vegetable oil

A40
&
V40

Net weight:
75 gr. x2

Drained weight:
40 gr. x2

Approx fillets number:
17/18 oil; 6/7 vinegar

Units per box:
12

CANTABRIAN ANCHOVY:

*In MAISOR we work exclusively with anchovy of the Cantabrian Sea (*Engraulis Encrasicolus*), captured by the fishing fleet of Getaria in the area known as FAO27. This anchovy is the most valued for salting and preserving, due to its strong aroma, texture and pink flesh.*



Cantabrian mackerel marinated in vinegar...



Ver 50-F

Net weight:
90 gr.
Drained weight:
50 gr.
Units per box:
12



Ver100-B

Net weight:
135 gr.
Drained weight:
100 gr.
Units per box:
12



Loins and belly of Tuna in oil ...



VENT

Net weight:
111 gr.
Drained weight:
81 gr.
Units per box:
36



B150

Net weight:
227 gr.
Drained weight:
150 gr.
Units per box:
12



B260

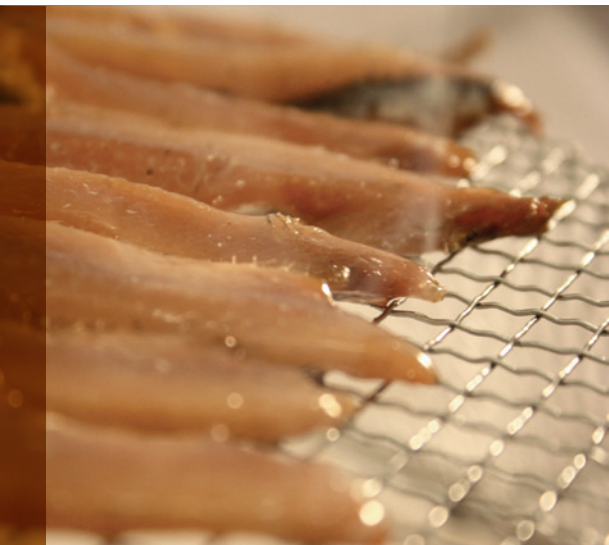
Net weight:
400 gr.
Drained weight:
260 gr.
Units per box:
12

BLUE FISH, WITH HIGH NUTRITIONAL VALUE:

Both, mackerel and Tuna (Thunnus alalunga) are rich in Omega-3, which helps to decrease cholesterol and the risk of cardiovascular diseases, and makes its consumption highly recommended, several days a week.



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Smoked Cantabrian Anchovy in oil...



AH50-B

Net weight:
80 gr.
Drained weight:
50 gr.
Units per box:
12

Smoked Tuna Carpaccio in oil...



BH-50B

Net weight:
80 gr.
Drained weight:
50 gr.
Units per box:
12

Smoked Cantabrian Mackerel in oil...



VerH75-B

Net weight:
125 gr.
Drained weight:
75 gr.
Units per box:
12

THE SMOKING PROCESS:

Based in traditional techniques, our smoking process provides the product an original texture and a delicious taste. It is elaborated in cold using untreated hardwood's smoke. It is immediately packed and frozen to ensure the quality, without any kind of colouring or preservative.

PRESERVING TIPS:

- Keep the product in a cool place or refrigerated (2°-6°).
- Consume it preferably before 3 months.
- Do not buy quantities that exceed consumption in the next 60 days.
- Once it is opened, cover the mackerel with oil.



Salted anchovies...



SAL

Net weight:
900 gr.

Drained weight:
500 gr.

Approx fillets number:
20/22

Units per box:
4

Lobster cream...



BOGAV

Net weight:
780 gr.

Content:
850 ml.

Units per box:
12



Sardines...



SAR

Net weight:
85 gr.

Drained weight:
60 gr.

Approx sardines number:
8/9

Units per box:
72

OTHER CRAVINGS FROM THE CANTABRIAN SEA:

And for gourmets ... salted anchovies, ready to be cleaned and filleted. Learn how to do it in our "Anchovy processing workshop" (p. 8).



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MAISOR

Experiences

ANCHOVY PROCESSING WORKSHOP

If you are someone who enjoys tasting a good anchovy, we offer a unique experience where you learn how to prepare authentic Cantabrian anchovies in oil, using completely traditional techniques.

Furthermore, you will take home the anchovies you make.

All in our workshop, right in Getaria's port.

VISIT TO THE WORKSHOP AND CANTABRIAN PRODUCT TASTING

We offer you an unforgettable experience in which you will discover our craft workshop MAISOR. You will learn how laborious is the anchovy elaboration and we will finish the experience with a very local tasting: anchovy, White tuna and a glass of txakoli (local white wine).

+info: experiencias@maisor.com



MAISOR

Tastings

FOR A GIFT ...

Give a sea-flavored experience.

Design your own gift set with MAISOR products, personalized, and we will send it to anyone you want and wherever you want.



FOR EVENTS ...

We want to share with you your big days, adding sea flavour.

Our hands cleaning each fillet, one by one. It is a big show not only for the palate, but also for the eyes. An original and authentic way to surprise and entertain your guests.





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