

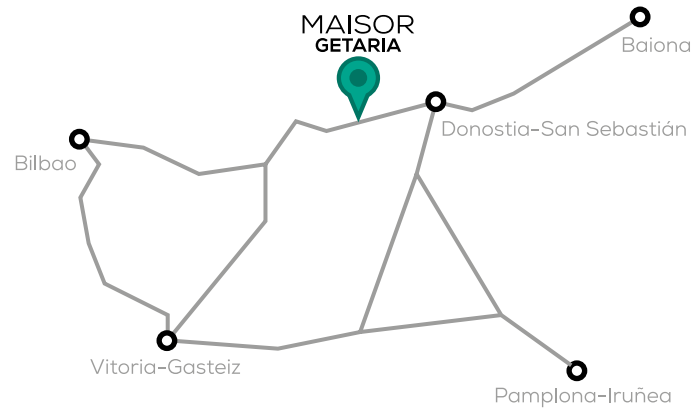


# Taste the best seafood of Basque Coast

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 company born from the fishing tradition of a family that has always been linked to the sea. After years of professional dedication to the wholesale fish trade, MAISOR was founded in 1999, taking another step forward in the process of adding value to our prized Cantabrian anchovy. Located opposite the fish market, in the fishing port of Getaria, we have the proximity that allows us to acquire the best raw material, so necessary to produce a product of the highest quality”.*





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## Cantabrian anchovy fillets in oil...



... olive oil



**A40F**

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



... olive oil

**A100F**

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



... olive oil

**A180F**

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



... vegetable oil

**A350B**

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

Special Format  
Catering



... vegetable oil

**A40B**

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



... olive oil

**A29L**

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



... olive oil

**A100L**

Net weight: **180 gr.**  
Drained weight: **100 gr.**  
Approx fillets number: **34**  
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:*

- Always keep the product refrigerated, 5-15°C.
- Consume preferably within 6 months from the date of packaging.
- After opening, keep covered with oil and store in the refrigerator.
- Consume within 2 or 3 days



## *Garum anchovy essence...*



GAR200

Net weight:  
**200 ml.**  
Drained weight:  
**200 ml.**  
Units per box:  
**6**

## *Salted anchovies...*



SAL500

Net weight:  
**900 gr.**  
Drained weight:  
**500 gr.**  
Approx fillet number:  
**20/22**  
Units per box:  
**4**



SAL150

Net weight:  
**200 g.**  
Drained weight:  
**150 gr.**  
Nº pieces approx:  
**6/7**  
Units per box:  
**6**

**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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## *Cantabrian anchovy fillets marinated in vinegar...*



**V50F**

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



**V150F**

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



**V40B**

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



**V100B**

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



*Special Format  
Catering*

**V400B**

Net weight:  
**480 gr.**  
Drained weight:  
**400 gr.**  
Approx fillet 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:*

- Always keep the product refrigerated, 2-6°C.
- Best before 3 months from the date of packaging.
- After opening, keep covered with oil and store in the refrigerator.
- Consume within 2 or 3 days

## Cantabrian mackerel marinated in vinegar...



**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**



**B73L**

Net weight:

**111 gr.**

Drained weight:

**73 gr.**

Units per box:  
**12**



**VENT**

Net weight:

**111 gr.**

Drained weight:

**81 gr.**

Units per box:  
**12**



**BEZP150**

Net weight:

**227 gr.**

Drained weight:

**150 gr.**

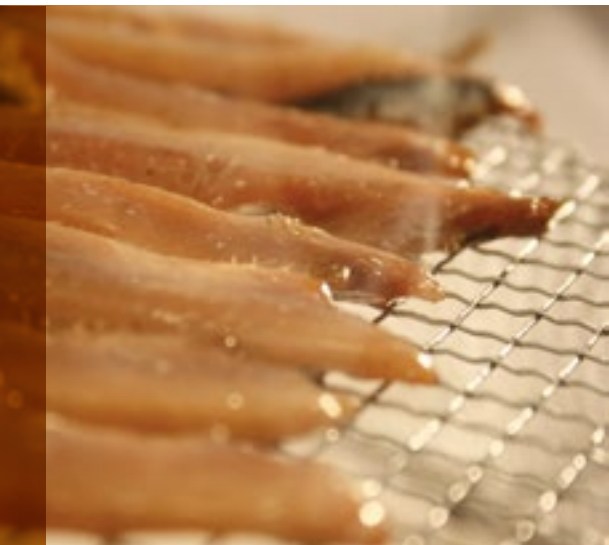
Units per box:  
**12**

**WHITE TUNA  
(THUNNUS  
ALALUNGA):**

*Made from fresh tuna, fished in August and September. After its artisan preparation, we store it for several months so that the product reaches its highest gastronomic expression.*

**PRESERVING TIPS:**

- After opening, keep it covered with oil and store it in the refrigerator.
- oil and keep it in the refrigerator.
- Consume in 2 or 3 days



## *Smoked Cantabrian Anchovy in oil...*



AH50B

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

## *Smoked Tuna Carpaccio in oil...*



BH50B

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

## *Smoked Cantabrian Mackerel in oil...*



VERH75B

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:**

- Always keep the product refrigerated, 2-6°C.
- Best before 50 days from the date of packaging.
- After opening, keep covered with oil and store in the refrigerator the refrigerator
- Consume within 2 or 3 days



## *Verdel del Cantábrico marinado en vinagre...*



VER50F

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



VER100B

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



## *Sardinillas...*



SAR

Net weight:  
**85 gr.**  
Drained weight:  
**60 gr.**  
Approx sardines number:  
**8/9**  
Units per box:  
**72**

## *Crema de bogavante...*



BOGAV

Net weight:  
**780 gr.**  
Content:  
**850 ml.**  
Units per box:  
**12**

**BLUE FISH, OF  
HIGH NUTRITIONAL  
VALUE:**

*Blue fish are rich in Omega 3 acids, which help to reduce cholesterol and the risk of suffering cardiovascular diseases, which makes their consumption several days a week highly recommended.*





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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:  
[info@maisor.com](mailto:info@maisor.com)



# *Tastings* **MAISOR**



**FOR A GIFT ...**  
GIVE A SEA-  
FLAVORED  
EXPERIENCE.

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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.

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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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