



haute cuisine in cod.



PRODUCTS CATALOGUE



BACALAO
BARQUERO
partner oficial de la
Gala de la
Guía MICHELIN.

MICHELIN GUIDE



RESTAURANT OFFICIAL PARTNER 2027
SPAIN

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the most acclaimed COD by haute cuisine chefs

Years of research have led us to achieve a unique production process on the market, which makes our luxury COD a product with exceptional organoleptic properties compared to other COD on the market.

From the catching method itself, CODing each specimen with a hook, to the packaging of the desalted product in a protective atmosphere and ready to cook, our differential method positions us as the absolute reference in what we call 'white gold'.



A COMMITMENT TO QUALITY

an artisan craft
brought up to the present day
with the latest technology
and always at the service of
the best chefs

why is it a signature COD?

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Because it is a unique production process on the market, from the CODing method itself, using hooks one by one, to the packaging of the desalted product in a protective atmosphere and ready for cooking.

The result of this process, the fruit of years of research, makes our luxury COD a product with exceptional organoleptic properties that set it apart from other COD on the market.

HOOK AND LINE CODING.

Unlike traditional trawling methods in which the COD is hit and damaged, Bacalao Barquero CODs with hooks one at a time. The COD is immediately placed in special pools inside the boat, where it remains alive for a certain period of time. This prevents the COD from dying under the stress of the nets and ensures that the texture of the flesh remains smooth, white and free of blood.



DEEP-FREEZING ON BOARD.

This is done within hours of CODing, unlike other producers who keep the COD on ice from catch to port. These periods of time can be up to 10 days or more. We also manage to eliminate the risk of Anisakis, which means that it can be eaten raw with all guarantees.

THE IMPORTANCE OF SALT.

Once the COD has been received at the Bacalao Barquero processing plant, it is cleaned, skinned and the salting process begins. In its initial phase, it remains in brine for two days, where it gradually takes on salt. Afterwards, it is placed for a controlled period of time in dry salt specially developed by El Barquero with unique mineral properties.



THE EXACT CURE.

By not depending on the processors in the Nordic countries, quality variations in the curing process are avoided, as Bacalao Barquero controls this process, in which the COD acquires the bouquet, flavour, texture and lamination that characterises our products. Have you ever wondered why signature COD is not stringy in the mouth? The key is undoubtedly the exact curing process. In this way, the salt does not end up drying the product and eliminating its minerals.

WATER AND DESALINATION.

Once the curing process is complete, the salt is removed and the desalting process begins with water at a controlled temperature and with a specific pH level. The technology developed by the Bacalao Barquero R&D&I department guarantees the homogeneity of the salt throughout the piece.

CERTIFICATIONS



the pursuit of excellence

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Always proud of our family origins, we are an Asturian company that was born and evolved in search of excellence in our product. A 'signature' product, the result of time and tireless research.

We sincerely hope that this effort will seduce your palate.



Directly from the factory
to your restaurant.
Without intermediaries.

Differential values of our signature COD

→ CONTROLLED COSTS

All loin pieces are equivalent to one portion and have the same guaranteed weight. This makes it easier to control costs per plate and the profit margin no longer depends on the skill in cutting the piece in the kitchen.

→ PROTECTIVE ATMOSPHERE PACKAGING

It allows packaged foods to maintain an appetising appearance and texture and a longer shelf life without the addition of chemical preservatives or stabilisers.

→ IT ALWAYS TASTES THE SAME

Our entire production process, from the cleaning of the fresh COD, through salting, curing, cutting, drying and final desalting, guarantees the organoleptic stability of the product.

→ AT ITS POINT OF DESALINATION

We guarantee the same desalting point throughout the piece, both in the thick and thin areas. This avoids the product returning to the kitchen due to excess salt and ensures customer loyalty.

→ READY TO COOK

Having the product available when it is needed represents absolute flexibility and really important time optimisation, avoiding the tedious desalting process.

→ 30 DAYS EXPIRY DATE

The chances of losing money due to product spoilage are reduced to zero. In addition, once opened, the shelf life is 4/5 days in the refrigerator, like any other fresh COD.



Tasting note

With a smooth, creamy texture, it is not stringy in the mouth, unlike excessively cured COD.

With a delicate, elegant flavour and subtle aroma, it is pleasant even for those who are not 'friends' of this type of COD.

Smooth, white, shiny flesh, with the perfect saltiness and homogeneous throughout the piece.

Perfectly flaky, with a large amount of collagen after cooking.

Nutritional values

Bacalao Barquero is white COD and therefore has a low fat content, but undoubtedly the great 'magic' of our COD, that other foods lack, is its Omega 3 content.

Its flesh is rich in proteins of high biological value and also has a variety of vitamins (B1, B2, B6 and B9, D, E and A) and a notable presence of minerals such as potassium and phosphorus, as well as a large amount of magnesium.

Nutritional information per 100g

Energic value	240 kJ/ 57 kcal
Fats	0g
of which saturated	0g
Carbohydrates	0g
of which sugars	0g
Proteins	14g
Salt	1,7g

Omega 3 fatty acid content per 100g:
0,18g. (EPA+DHA)



industry prices

Desalted

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BARQUERO
PASSION FOR THE SEA

RESTAURANT OFFICIAL PARTNER 2027
SPAIN

fresh
during
26/30
days

The desalting service of these products is made on demand and the delivery time is 24h /48h inside of the peninsula.

COD LOINS → 9 TRAYS PER BOX



Trade name and content

Ref. 372: COD LOIN 125g / Tray 1.000g - 8 loins of 125g.
Ref. 376: COD LOIN 150g / Tray 1.050g - 7 loins of 150g.
Ref. 333: COD LOIN 170g / Tray 1.020g - 6 loins of 170g.
Ref. 282: COD LOIN 200g / Tray 1.000g - 5 loins of 200g.
Ref. 378: COD LOIN 225g / Tray 1.125g - 5 loins of 225g.
Ref. 329: COD LOIN 250g / Tray 1.000g - 4 loins of 250g.
Ref. 290: COD LOIN 275g / Tray 1.100g - 4 loins of 275g.
Ref. 236: COD LOIN 333g / Tray 1.000g - 3 loins of 333g.

Ration (cost of the loin)

5,99€
7,19€
8,15€
9,59€
10,78€
11,99€
13,18€
15,98€

COD LOIN 400 GRAMS



→ 12 TRAYS PER BOX

Trade name and content

Ref. 248: COD LOIN 400g / 1 loin of 400g. (2 rations)

Ration (200g)

10,30€

Tray

20,60€

COD TENDERLOINS (SPECIAL FRIED)



→ 12 TRAYS PER BOX

Trade name and content

Ref. 308: COD TENDERLOINS 75g / Tray 300g. - 4 tenderloins of 75g.

Ration (75g)

3,34€

Tray

13,38€

CRUMBLLED COD / COD BELLY WITH SKIN



→ 9 TRAYS PER BOX

Trade name and content

Ref. 279: SKINLESS CRUMBLLED COD / 1.000g.

Ref. 312: COD BELLY WITH SKIN / 1.000g.

Ration (200g)

4,90€

Tray

24,49€

4,90€

24,49€

VAT must be added to the prices indicated in this price list.

SALES SYSTEM:

- › Only complete boxes will be shipped. No loose trays or mix of items in the same box.
- › Postage to the peninsula is paid from 9 kg. Between 6 kg and 8.9 kg the price of the article will be increased by 1€/kg for transport. Shipment of complete boxes weighing less than 6 kg (COD tenderloins and loin 400 g) will be made carriage paid. Consult price supplement for shipments to the Balearic and Canary Islands.

METHOD OF PAYMENT:

- › Advance transfer or credit opening after CESCE classification and bank transfer to 15 days.
- › The prices in this list are valid monthly. The cost of our COD varies according to the market like any other COD.



Seafood certified to MSC's
environmental standard for
fishing. www.msc.org



The COD is boned but may always contain some of the bones inside.

industry prices

5th range

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SMOKED SALMON

→ 3KG PACK



Trade name and content

Ref. 957: FROZEN SMOKED SALMON / 3.000g.

Net price
for ex-works
delivery

69,50€/kg

1 year shelf life

Ration
(100g)

6,95€

Pack

208,50€

COD TRIPE IN STEW

→ 12 TRAYS



Trade name and content

Ref. 839: COD TRIPE IN STEW / 500g.

Net price
for ex-works
delivery

92,50€/kg

1 year shelf life

Ration
(100g)

9,25€

Tray

46,25€

VEAL TRIPE IN STEW

→ 18 TRAYS



Trade name and content

Ref. 406: VEAL TRIPE IN STEW / 500g.

Net price
for ex-works
delivery

15,50€/kg

75 days shelf life

Ration
(100g)

1,55€

Tray

7,75€

VACUUM COOKED OCTOPUS IN ITS OWN JUICE

→ BOXES OF 3KG OR 5KG



Trade name and content

Ref. 414: VACUUM COOKED OCTOPUS 3kg / *individually wrapped legs.

Ref. 409: VACUUM COOKED OCTOPUS 5kg / *individually wrapped legs.

Net price
for ex-works
delivery

46,80€/kg

* The content of each box is composed, proportionally (size mix), of packages in a weight range between 150g/leg and 400g/leg.

120 days shelf life

Ration
(200g)

9,36€

Box

140,40€

9,36€

234,00€

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The COD is boned but may always contain some of the bones inside.

industry prices

Salted

1 year
shelf
life.

COD TRIPE

→ 1 PACK (2KG OR 5KG)



Trade name and content

Ref. 575: COD TRIPE IN BRINE / 2.000g.

Ref. 452: COD TRIPE IN BRINE / 5.000g.

Net price
for ex-works
delivery

59,85€/kg

Ration
(100g)

Pack

5,98€

119,70€

5,98€

299,25€

COD KOKOTXA

→ 1 PACK (2KG OR 5KG)



Trade name and content

Ref. 574: COD KOKOTXAS IN BRINE / 2.000g.

Ref. 148: COD KOKOTXAS IN BRINE / 5.000g.

Net price
for ex-works
delivery

46,80€/kg

Ration
(100g)

Pack

4,68€

93,60€

4,68€

234,00€

COD SKINS

→ 1 PACK (2KG)



Trade name and content

Ref. 832: SALTED COD SKINS / 2.000g.

Net price
for ex-works
delivery

19,21€/kg

Pack

38,42€

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industry prices

Desalted

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fresh
during
15 days

The service of desalted tripe and kokotxas is made on demand and the delivery time is 3 or 4 days inside of the peninsula.

COD TRIPE (UNPEELED)

→ 9 TRAYS PER BOX



Trade name and content

Ref. 603: DESALTED COD TRIPE (UNPEELED) / 1.000g.

Ration
(100g)

6,39€

Pack

63,87€

COD TRIPE (PEELED AND CLEANED)

→ 9 TRAYS PER BOX



Trade name and content

Ref. 249: DESALTED COD TRIPE / 1.000g.

Ration
(100g)

9,64€

Tray

96,40€

COD KOKOTXA

→ 9 TRAYS PER BOX



Trade name and content

Ref. 247: DESALTED COD KOKOTXAS / 1.000g.

Ration
(100g)

4,93€

Pack

49,38€

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industry prices

Desalted

fresh
during
15 days

The service of desalted tripe and kokotxas is made on demand and the delivery time is 3 or 4 days inside of the peninsula.

Special formats (BONELESS)



BONELESS COD LOINS (HIGH LOINS) → 9 TRAYS PER BOX



Trade name and content

Ref. 377:	BONELESS LOIN 125g / Tray 1.000g - 8 loins of 125g.
Ref. 377:	BONELESS LOIN 150g / Tray 1.050g - 7 loins of 150g.
Ref. 1333:	BONELESS LOIN 170g / Tray 1.020g - 6 loins of 170g.
Ref. 368:	BONELESS LOIN 200g / Tray 1.000g - 5 loins of 200g.
Ref. 1378:	BONELESS LOIN 225g / Tray 1.125g - 5 loins of 225g.
Ref. 250:	BONELESS LOIN 250g / Tray 1.000g - 4 loins of 250g.
Ref. 252:	BONELESS LOIN 275g / Tray 1.100g - 4 loins of 275g.
Ref. 1236:	BONELESS LOIN 333g / Tray 1.000g - 3 loins of 333g.

Ration (cost of the loin)

8,96€
10,75€
12,18€
14,33€
16,12€
17,91€
19,70€
23,88€

The de-threading process increases the delivery time by 48 hours.

Desalted and frozen

1 year
shelf
life.

COD RIBS

→ 11KG PACK



Trade name and content

Ref. 111:	DESALTED AND FROZEN COD RIBS / 11kg.
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Ration (200g)	Box
3,98€	218,90€

VAT must be added to the prices indicated in this price list.

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