

BRISATLANTIC

AUTHENTIC TASTE



In **Isla Cristina (Huelva)**, in the south of **Spain** and a few kilometers from the border with **Portugal**, **Grupo Brisa** and its brands **BRISATLANTIC®** y **BRISAMAR®**, is the result of more than a decade of work at fishing, processing and marketing at national and international level of **high quality octopus**.

From the beginning, our company has worked to offer the best quality and the best service to our customers, guaranteeing at all times the supply of a premium product thanks to a fleet with more than 30 boats between **Spain** and **Portugal** and many others on the coasts of **Morocco** and **Mauritania**, we obtain our catches only from the best international fishing grounds **FAO 27** and **FAO 34**, where our octopuses feed on high quality seafood, thus conferring their high organoleptic qualities.



GRUPO
BRISA

SIENTE BRISA



Whole clean octopus **ON TRAY**

"ALWAYS TENDER"

Thanks to our own hydration process.

- **Fishing method:** wild caught with pots and traps.
- **Capture zone:** FAO 27 – Atlantic, Northeast and FAO 34 – Atlantic, Eastern Central.
- **Use recommendations:** defrost and cook in water for 30 - 40 minutes until the ideal texture is reached.
- **Presentation:** individually wrapped trays (IWP) in strong corrugated cardboard boxes.



Frozen flower **OCTOPUS IQF**

“BEST TEXTURE”

By carefully controlling the process of flower turning.

- **Fishing method:** wild caught with pots and traps.
- **Capture zone:** FAO 27 – Atlantic, Northeast and FAO 34 – Atlantic, Eastern Central.
- **Use recommendations:** defrost and cook in water for 30 - 40 minutes until the ideal texture is reached.
- **Presentation:** Individually quick frozen (IQF) protected with a food-grade plastic bag inside strong corrugated cardboard boxes.





Frozen flower **OCTOPUS IWP**

“BEST TEXTURE”

By carefully controlling the process of flower turning.

- **Fishing method:** wild caught with pots and traps.
- **Capture zone:** FAO 27 – Atlantic, Northeast and FAO 34 – Atlantic, Eastern Central.
- **Use recommendations:** defrost and cook in water for 30 - 40 minutes until the ideal texture is reached.
- **Presentation:** individual wrapped pack (IWP) inside strong corrugated cardboard boxes.

Frozen raw tentacles **ON TRAY**

“PERFECT PORTION”

Thanks to our individual packaging on trays with separators.

- **Fishing method:** wild caught with pots and traps.
- **Capture zone:** FAO 27 – Atlantic, Northeast and FAO 34 – Atlantic, Eastern Central.
- **Use recommendations:** defrost and cook in water for 30 - 40 minutes until the ideal texture is reached.
- **Presentation:** trays packed with dividers, keeping each tentacle individually, inside strong corrugated cardboard boxes.



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