



Healthy Eating



www.ramirez.pt

FOR THE WORLD'S MOST DEMANDING PALATES



Family Estate Cannery

When globalization was still a mirage and Facebook had no correspondence in the most delusional utopias, Ramirez already collected "likes" in the five continents, where it arrived by single-motored airplane, steamboat or jalopy.

Founded in 1853, in Algarve, Portugal, Ramirez is a family project, with a legacy of 5 generations, and the oldest fish cannery in operation in the world. It is a project of production of the best canned fish, in the most modern and ecological manufacturing unit of the sector, the 'Ramirez 1853' - where it has recently concentrated all its production. With 170 years of activity, Ramirez produces 55 references of canned fish, a unique diversity of products in the sector, to more than 50 markets.

Revivalist and of exceptional quality, the tuna fillets in oil, one of the newest products from Ramirez, reflects the care and delicacy of the original production. One by one, the fillets are placed by hand in a can that also recovers the presentation of the nineteenth century.

These are authentic products, with guaranteed quality, that arouse the emotion...

...and appeal to the memory!





A CANNED PLEASURE

Cocagne, which was born when Ramirez still accumulated the production of canned fish with the manufacture of jute fabrics, sends, for 111 years, the consumer unconscious to the pleasures of life, to the earthly paradise. The brand, which has been part of Ramirez's portfolio since 1906, therefore boasts, in its logo-symbol, the traditional tallow stick, on top of which a people of personality and character hangs. It is a leader in canned sardines and mackerel in Belgium and Luxembourg. It is also present in England, France and Japan, markets already surrendered to the Portuguese sardines and mackerel. With selected fish, caught during the best season of the year and canned by hand, Cocagne is a premium product, where it also pontificates the tuna Provençal style. Cocagne is prepared in the old Portuguese way, to the delight of the good lovers.



Sardines in light brine



Sardines in olive oil



Sardines in olive oil with smoke flavouring



Skinless and boneless sardines in olive oil



Skinless and boneless sardine filets with lemon



Wild Sardines in BIO Extra Virgin olive oil



Sardines in olive oil with tomato and basil



Small sardines in spicy olive oil



Mackerel filets in olive oil



Mackerel filets in rich tomato sauce



Wild tuna filets in BIO Extra Virgin olive oil



Tuna in olive oil



MSC Tuna in light brine 385 g



MSC Tuna in light brine



MSC tuna in olive oil 385 g



MSC tuna in olive oil



SILVER SWIMMING IN GOLD

"Who buys, who wants... sardines La Rose? Sardines La Rose... are much demanded! It is this treasure, which contains every can... silver fish, swimming in gold! "

This was how the Portuguese fado singer Herminia Silva sang, in the 1940s, in an album entirely devoted to the La Rose canned fish. Like those days, its sardines, selected in the best periods, continues to be silver swimming in the nutritious gold that is the olive oil.

It is a tradition and a taste with 115 years, started by the canning company Feu Hermanos, where today is the Museum of Portimão, in the Algarve, to which Ramirez gives continuity and complements with the tuna in olive oil, the fillets of tuna or fillets of smoked mackerel. The history of La Rose is detailed in the museum, but its products continue to appeal.



Sardines in olive oil



Smoked sardines in olive oil



Sardines in spiced tomato sauce



Skinless and boneless sardines with olive oil



Sardines in olive oil with pickles



Sardine fillets with olive oil



Mackerel fillets with olive oil



Tuna fillets with olive oil



Codfish with olive oil and garlic





THE ILLUSTRIOUS PORTUGUESE FISH CANNERY

The name is memorable. Its canned fish, absolutely different... and produced for 108 years, since the time of the "bike boy", that wandered the streets of Setúbal, Portugal, to warn that the boats had arrived, loaded with fresh sardines, in the era of seasonal workforce. Produced initially by Matias & Perienes - where the Michel Giacometti Museum in Setúbal is currently located - Berthe is still shining even more intensely today...

In addition to the much required Portuguese sardines in olive oil, Berthe now extends its offer to other premium canned fish: mackerel fillets in mustard sauce, tuna fillets in olive oil and sardine fillets in extra virgin olive oil.

Berthe has evolved but has not changed. The essence of tradition is preserved intact! For more than a century, genius and labor have made it an essential mark, which registers a way of living and reveals the soul of a country.



Portuguese sardines in olive oil



Mackerel fillets in mustard sauce



Tuna fillets in olive oil



Sardine fillets in olive oil



Sardines in olive oil with truffle flavour



Spicy sardines in olive oil with pickles



Sardines in tomato sauce with olive oil and basil



Sardines in olive oil with smoke flavour



Small sardines in olive oil



Small mackerel in olive oil



Tuna fillets with lemon



Sardines pate



Mackerel pate



Tuna pate



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