



Self-service

Ready-to-cook product packaged for ultra-transparency.



Les Marinades

To boost your self-service fresh fish section, we are offering an exciting addition to the range in the form of skin packs.

The products in our marinated range suit any life style. **Our marinades** are all **Clean label**. They delicately scent the fish and subtly enhance its flavour.

Three recipes are available: Andalusian, Barbecue and Garlic & Garden Herbs for tuna and swordfish.

advantages for the point of sale

- ✓ VERTICAL PRESENTATION
- ✓ USER-FRIENDLY
- ✓ SUITABLE for drive-throughs
- ✓ AN ALTERNATIVE to trad. fish section
- ✓ HARD WEARING




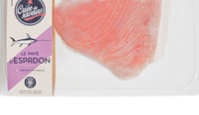

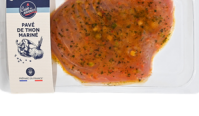




advantages for the consumer

- ✓ TRANSPARENCY
- ✓ FRESHNESS
- ✓ Odour-free STORAGE
- ✓ Longer Use by Date
- ✓ EASY to handle
- ✓ HARD WEARING



Our Products

*We adapt, on all products, the fixed grammage that corresponds to your needs.

	PRODUCTS	WEIGHT Fixed or Variable*	Use by Date ex-works	PACKING*	GENCOD
	TUNA STEAK SASHIMI -60°C	*Fixed 200g	6 days	X4 / X6	3760169080776
	FRESH TUNA STEAK	*Fixed 200g	3 days	X4 / X6	3760169081421
	BRINED TUNA STEAK	*Fixed 200g	8 days	X4 / X6	3760169081599
	FRESH SWORDFISH STEAK	*Fixed 200g	6 days	X4 / X6	3760169081438
	BRINED SWORDFISH STEAK	*Fixed 200g	8 days	X4 / X6	3760169081841
	SWORDFISH STEAK IN ANDALUSIAN MARINADE	*Fixed 200g	8 days	X4 / X6	3760169081681
	TUNA STEAK IN BARBECUE MARINADE	*Fixed 200g	8 days	X4 / X6	3760169081698
	SWORDFISH STEAK MARINATED IN garlic & garden herbs	*Fixed 200g	8 days	X4 / X6	3760169081629
	BRINED MSC TUNA STEAK	*Fixed 200g	8 days	X4 / X6	3760169081940
	MARINATED MSC TUNA STEAK	*Fixed 200g	8 days	X4 / X6	3760169081957



Brined Products

Enhanced with natural ingredients and condiments, brining reinforces the flavour of the product.

Histological analyses have proven it: the texture of our fish loins is more succulent and firmer than a fresh product.



**MORE THAN
3,000 T
SOLD PER ANNUM**

advantages for HQSE

- ✓ 100% of the batches controlled undergo a histamine check
- ✓ Check: heavy metals, listeria

advantages for sales

- ✓ Stable price and quality
- ✓ 100% flesh, 0 waste
- ✓ The product can be frozen

advantages of our raw material

- ✓ 0 DCP
- ✓ Processed product status approved by the competent authorities



Our Products



	PRODUCTS	WEIGHT	Best Before Date ex-works
	BRINED TUNA HEART	Variable	10 days
	BRINED TUNA LOIN	Variable	10 days
	BRINED SWORDFISH LOIN	Variable	8 days

**ELABORÉ
EN FRANCE**
 ELABORÉ EN FRANCE
POIDS NET
 CUISSON FACILE
TRANSFORMÉ
 DLC AVANTAGEUSE
JUTEUX
 CONSOMMATION SANS RISQUE D'ANISAKIS

advantages for product use

- ✓ Easy to cook: the product retains all of its succulence
- ✓ Good resistance to cooking
- ✓ No risk of Anisakis



Brined Cephalopods



**MORE THAN
5,000 T
SOLD PER ANNUM**

advantages for HQSE

- ✓ No parasites
- ✓ No GMOs, no growth activators
- ✓ Brined for better flavour

advantages for sales

- ✓ Guaranteed net drained weight
- ✓ The product can be frozen
- ✓ A dedicated production site in Spain with qualified staff












advantages of our raw material

- ✓ Tender, melt-in-the-mouth products
- ✓ Squid: 100% line-caught
- ✓ Our brine meets French and European standards



Our Products



		PRODUCTS	PACKING	Best Before Date ex-works
		SQUID RINGS	3 or 5 kg	10 days
		SQUID STRIPS	3 or 5 kg	10 days
		SQUID TENTACLES	3 or 5 kg	10 days
		BABY OCTOPUS	3 or 5 kg	10 days
		DEFROSTED CUTTLEFISH	3 or 5 kg	8 days
		CLEANED CUTTLEFISH 2/4	3 or 5 kg	10 days
		CLEANED CUTTLEFISH 1/2	3 or 5 kg	10 days
		WHOLE SQUID	3 or 5 kg	10 days



MYASASHI

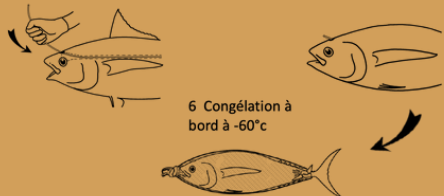
Sashimi, line-caught

1 étourdir le poisson 2 localiser le point sensible 3 Atteindre le cerveau avec une pic



4 Introduire un monofilament en nylon ou en acier inoxydable dans le canal neural

5 laisser le monofilament dans le canal neural



6 Congélation à bord à -60°C



IKEJIME



TUNA



Loin, Heart, Steak, Tataki, Saku, Cubes



SWORDFISH

Loin, Heart, Steak, Saku, Cubes



advantages of our raw material

- ✓ Premium product
- ✓ 100% flesh, no skin, no veins
- ✓ 100% natural
- ✓ Available year round: hardly any fluctuation in quality / price

advantages for HQSE

- ✓ Firm, finely structured flesh
- ✓ No risk of Anisakis
- ✓ No GMOs, non-ionised, no additives, no colourings
- ✓ Can be eaten cooked or raw in the great Japanese tradition of sushi

-60°C/-40°C

Stringent observance of the cold chain from catch to factory.

MORE THAN
600 T
SOLD PER ANNUM



MYASASHI

Our Products

*When preparing our products, we adapt the fixed weight for **steak**, **cubes** and **Saku** to suit your needs


















Packaging

Defrosted

- Loin/heart/tataki: vacuum-packed, tray, paper
- Steak: skin pack, tray
- Saku/Cubes: skin pack, vacuum-packed

Frozen

Vacuum-packed or bulk

	PRODUCTS	WEIGHT Fixed or Variable*	CONDITION	BEST BEFORE DATE SHELF LIFE	
	LOIN OF ALBACORE TUNA SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years	
	HEART OF ALBACORE TUNA SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years	
	TUNA STEAK ALBACORE SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	7 days / 2 years	
	BONITO TATAKI	Variable	Defrosted/Frozen	11 days / 2 years	
	TUNA SAKU ALBACORE SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	7 days / 2 years	
	TUNA CUBES ALBACORE SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	7 days / 2 years	
	LOIN OF SWORDFISH SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years	
	HEART OF SWORDFISH SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years	
	SWORDFISH STEAK SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years	
	SWORDFISH SAKU SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years	
	SWORDFISH CUBES SASHIMI LINE-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years	



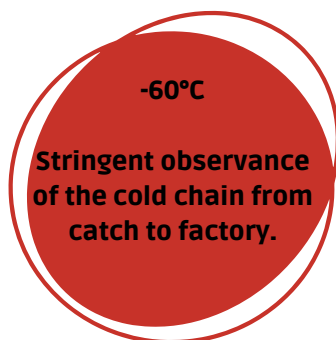
SASHITÔ

Seiner-caught
sashimi



TUNA

Loin, Heart, Steak, Saku, Tataki, Cubes



advantages of our raw material

- ✓ 100% natural
- ✓ 100% flesh, no skin, no veins
- ✓ A mid-range sashimi, available year round

advantages for HQSE

- ✓ Firm, finely structured flesh
- ✓ No risk of Anisakis
- ✓ No GMOs, non-ionised, no additives, no colourings
- ✓ Can be eaten cooked or raw in the great Japanese tradition of sushi



SASHITÔ

Our Products






*When preparing our products, we adapt the fixed weight for **steak, cubes** and **Saku** to suit your needs

Packaging

Defrosted

- Loin/heart/tataki: vacuum-packed, tray, paper
- Steak: skin pack, tray
- Saku/Cubes: skin pack, vacuum-packed

Frozen
Vacuum-packed or bulk

	PRODUCTS	WEIGHT Fixed or Variable*	CONDITION	BEST BEFORE DATE SHELF LIFE
	LOIN OF ALBACORE TUNA SASHIMI, SEINER-CAUGHT	Variable	Defrosted/Frozen	9 days / 2 years
	ALBACORE TUNA HEART SEINER-CAUGHT SASHIMI	Variable	Defrosted/Frozen	8 days / 2 ans
	TUNA STEAK SASHIMI, SEINER-CAUGHT	Variable	Defrosted/Frozen	7 days / 2 years
	SAKU OF TUNA SASHIMI, SEINER-CAUGHT	Variable	Defrosted/Frozen	7 days / 2 years
	CUBES OF TUNA SASHIMI, SEINER-CAUGHT	Variable	Defrosted/Frozen	7 days / 2 years



Brined cephalopods in trays

Our Products

*We adapt the fixed weight of all of our products to suit your needs

	PRODUCTS	WEIGHT Fixed or Variable*	Best Before Date ex-works	PACKING	GENCOD
	SQUID RINGS	Fixed 300g	7 days	X4/X6	3760169080011
	SQUID STRIPS	Fixed 500g	7 days	X4/X6	3760169080028
	SQUID TENTACLES	Fixed 300g	7 days	X4/X6	3760169081810
	BABY OCTOPUS	Fixed 300g	6 days	X4/X6	3760169080233
	BABY CUTTLEFISH	Fixed 300g	7 days	X4/X6	3760169081605



Our controlled-atmosphere trays are 100% recyclable



Possible to produce them under your own brand or as bargain brand





Mediterranean and Exotic Fish

- Every tuna-like species and every other species of fish landed at fish auctions
- Procurement at every fish auction on the Mediterranean arc

- ✓ Still deeply attached to our trade as fishmongers, we offer a year-round range of Mediterranean fish
- ✓ We prepare your orders at a dedicated site with qualified staff
- ✓ Our deliveries of the various species follow the natural seasons of fishing in the Mediterranean Sea

- ✓ In 2021: 400 container loads sourced from the Indian Ocean sold



- ✓ A specialist in tuna and swordfish, Groupe Barba forged strong ties with international business partners from the outset
- ✓ Every week, you are given a wide choice of fresh and exotic products that vary according to catch



By-products

- We process most of it at our tuna and swordfish factory
- Our range of by-products includes choice cuts and pieces, flesh, tail and belly
- Possible to produce MSC By-products



TUNA

Belly, Choice Cuts and Pieces, Flesh

SWORDFISH

Belly, Choice Cuts and Pieces, Flesh



We devote the same care and attention to our by-products as to all of the other ranges that we process

- ✓ **Ongoing traceability**
- ✓ **An inspection of each shipment of raw material**
- ✓ **A histamine analysis of every batch**



Groupe Barba, MSC certified at its many sites, is increasingly committed to this policy and is now able to offer you a number of new products:

- ✓ **Brined MSC albacore tuna loin or steak**
- ✓ **Frozen MSC albacore tuna loin or steak**
- ✓ **MSC red tuna**

What is an MSC product?

WILD, TRACEABLE, SUSTAINABLE

The MSC label is awarded only to wild fish from fisheries certified as sustainable according to MSC Standards.

FISH CERTIFIED SUSTAINABLE

Every MSC certified fishery is independently assessed on its impact on fish stocks and marine ecosystems.

GUARANTEED TRACEABILITY

Right down the supply chain, from ocean to plate, MSC certified fish are separated from any that do not have such certification. They are clearly identified in order that they can be traced back to a sustainable certified fishery.

A TRUSTWORTHY LABEL

For more than 20 years, the MSC has been working with scientists, fisheries and brands to develop its Standards and promote sustainable fishing. The MSC is the only certification and labelling scheme that exists for fishing wild fish stock. It meets the best practices required by the FAO and ISEAL, the International Social and Environmental Accreditation and Labelling Alliance.



PROJECT RESCUE OCEAN

3 missions from the Ocean Rescue Project

Sensibilisation dans les écoles



Actions de dépollution



Mise en valeur des déchets



Since 2019, Groupe Barba has campaigned alongside the Ocean Rescue Project. The group participates in pollution clean-ups with its employees, highlighting the association's work at various events and supporting it so that it can continue with as many year-round campaigns as possible.

Because respect for the environment, especially the oceans, is vital to each and every one of us.

Key Figures

in 2023, in France and throughout the world

402 000

kilos de déchets sortis de la nature



16 000 enfants
sensibilisés à travers
le monde



402 000 kilos
de déchets collectés
via nos actions



43 antennes
Project Rescue Ocean
dans le monde



1500 adhérents
actifs et engagés
dans le monde