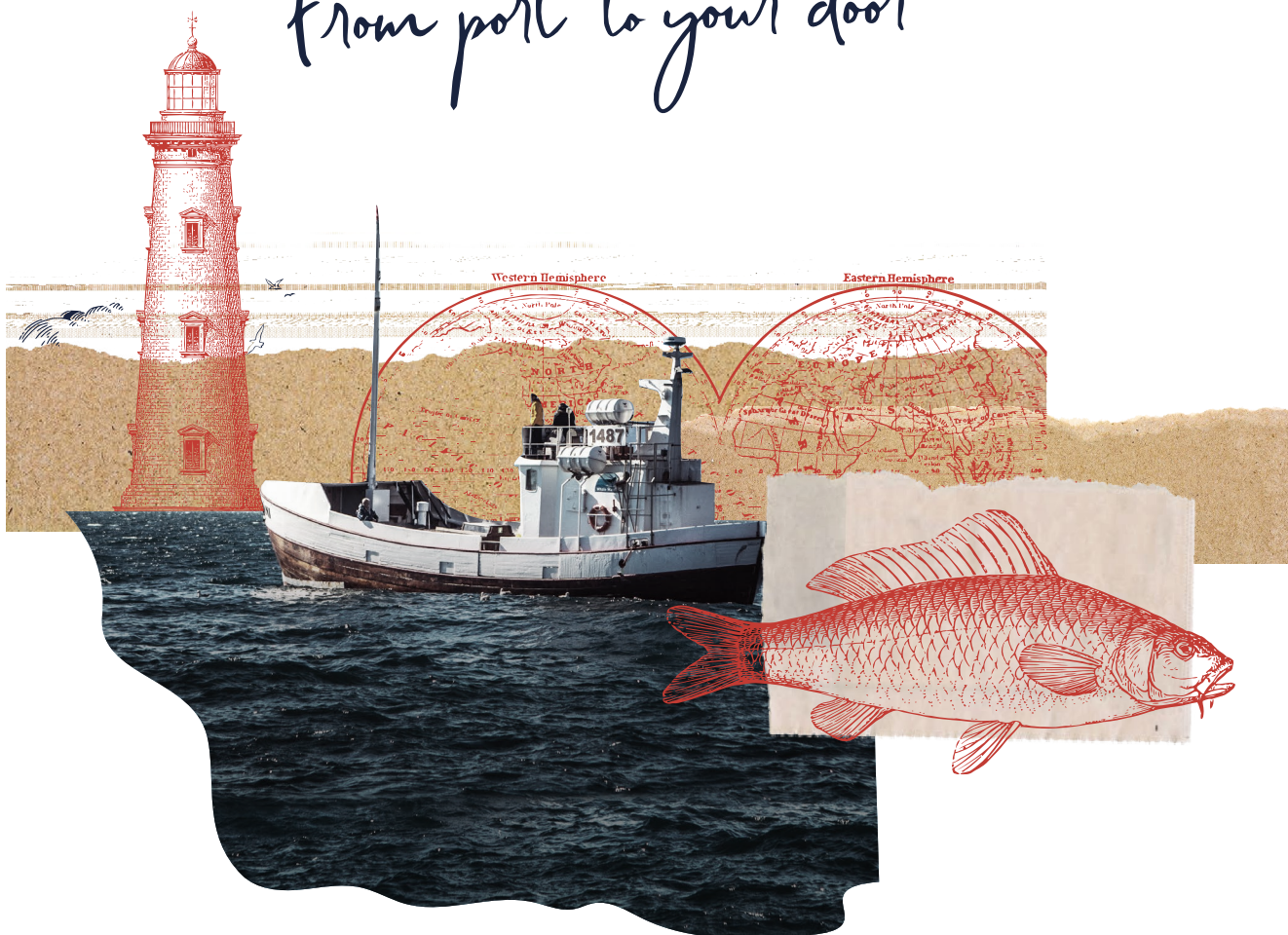


# MARBAMAR

*From port to your door*



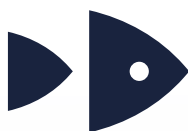
## FoodService

► Ed. 2024



COLD  
STORAGE  
RENTAL  
SERVICE

(+34) 965 411 687



# MARBAMAR

*From port to your door*

FROZEN CEPHALOPODS, SEAFOOD, FISH, MEATS, PRECOOKED  
FOODS, AND VEGETABLES

DAILY DELIVERY IN THE PROVINCE OF ALICANTE

EXPERT COMMERCIAL ADVISORS

PRODUCT CONTINUITY

FOODSERVICE PERSONALIZED PROPOSAL

## ►► INDEX

*Our history*

Pag. 2

*Our customers*

Pag. 3

### Products



CEPHALOPODS

Pag. 4-7



SEAFOOD

Pag. 8-11



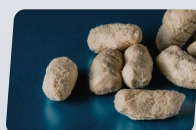
FISH

Pag. 12-19



MEAT

Pag. 20-21



PRECOOKED

Pag. 22-25



VEGETABLES

Pag. 26-28

*Value chain*

Pag. 29-30







# Our history

## Philosophy

### From port to your door

Our philosophy *From port to your door* makes us offer a personalized service of frozen fish and seafood according to the needs of our clients.

Our value chain is what allow us to offer a specific services for each customer: foodService, fish-shops, wholesalers, distributors, industrials, hypermarkets. And we always offer the best technical and commercial advises to our clients.



#### ▶▶ 1953

Carlos Martínez starts the activity of buying and selling frozen fish.

#### ▶▶ 1965

Marbamar was founded by the Martínez-Lledó family focused on wholesale of fish and seafood from Santa Pola, Las Palmas, and Morocco.

#### ▶▶ 1985 - 90

Thanks to a heavy investment, we werw able to reach a capacity of more than 2.500 tonnes in storage warehouse.



#### ▶▶ 2001

The second generation of the Martínez family opened new facilities and started the cold storage rental and Customs Warehouse.



#### ▶▶ 2012

The third generation of the Martínez family is the one who assures the mission to lead the charge to digitalization and internationalization.

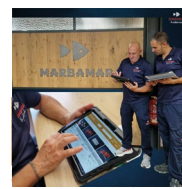
#### ▶▶ 2015 - 17

We expaded the distribution of frozen fish and seafood with new delegation in Las Palmas and Cádiz.



#### ▶▶ 2020

Professionalization and digitalization to meet the new needs of our client; industrial, wholesale, retail, FoodService and fish markets.



#### ▶▶ 2023

Large investment in R&D&i, for the automation of processes in the production and logistics room. Marbamar turns 70 years old.





# Our customers



## FoodService

We provide and adapted service to hotels, restaurants, and FoodService according to their requirements at any time.



### Catering, companies, hospitals, schools, etc.

We have specific products for each of the groups, offering the best quality.



### Fish markets

We guarantee quality and control  
*From port to your door* to bring frozen fish and seafood to our clients in the best condition.



### Retail, department stores

Service adapted to large chains with the commitment of supply and quality in all our products.



### Wholesale

We ensure the quality of the product  
*From port to your door* with a continuous and regular service with the best guarantees.



### Industrial

We work with big food companies guaranteeing the control, tracking, and production of our frozen fish and seafood.



### Traders

We adapt our sales sizes to the market needs of our customers for their subsequent service.

## 71 YEARS OF EXPERIENCE, NEGOTIATION AND CONTROL



### In figures:

- ▶▶ + 4.500.000 Kg.
- ▶▶ + 1.000 Customers
- ▶▶ + 2.000 Products

If we have access to the highest quality of fish and seafood is due to the experience of several generations dedicated to the same activity.

Throughout 71 years, we have created business alliances and trusting relationships with the best fishing grounds all over the world.

Our teams are made up of authentic selection experts who know the product and the original market in depth.



# Cephalopods



**MARBAMAR**

*From port to your door*

# Cephalopods



**CHINESE BABY SQUID  
BONELESS**

*Loligo chinensis*

**6 x 1 kg**

Recommendation: **Frying.**



**INDIAN BABY SQUID**

*Loligo duvauceli*

**12 x 1 kg.**

Recommendation: **Frying.**



**INDIAN BABY SQUID  
BONELESS**

*Loligo duvauceli*

**6 x 1 kg**

Recommendation: **Frying.**



**NATIONAL BABY SQUID**

*Alloteuthis spp*

**7 x 1 kg.**

Recommendation: **Frying.**



**BABY CUTTLEFISH**

*Sepia elegans*

**7 x 1 kg.**

Recommendation: **Frying, grilled.**



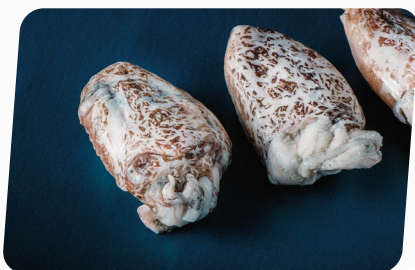
**CLEANED INDIAN  
CUTTLEFISH I.Q.F.**

*Sepia pharaonis*

**u1, 1-2, 2-4, 5-7**

**1 x 6 kg. aprox.**

Recommendation: **Frying.**



**NATIONAL  
CUTTLEFISH**

*Sepia officinalis*

**4 x 6 kg aprox.**

Recommendation: **Frying, grilled.**



**NATIONAL  
CUTTLEFISH**

*Sepia officinalis*

**1 x 6 kg.**

Recommendation: **Frying, grilled.**



**NATIONAL  
CUTTLEFISH ROE**

*Sepia officinalis*

**12 x 1 kg.**

Recommendation: **Grilled.**



# Cephalopods



## NATIONAL CUTTLEFISH STRIPS

*Sepia officinalis*

7 x 1 kg.

Recommendation: **Chopped, rise.**



## OCTOPUS

*Octopus vulgaris*

1 x 20 kg.

Recomendación: **Galician octopus, grilled.**



## COOKED OCTOPUS TENTACLE

*Octopus vulgaris*

4 x 1.5 kg aprox.

Recomendación: **Galician octopus, grilled.**



## CLEANED SQUID

*Loligo duvauceli*

6 x 1 kg.

Recommendation: **Frying.**



## INDIAN SQUID

*Loligo duvauceli*

6 x 2 kg. 3x 4 kg.

Recommendation: **Frying.**



## CHOPED SQUID

*Loligo duvauceli*

6 x 1 kg.

Recommendation: **Frying, rise.**



## NATIONAL SQUID

*Loligo vulgaris*

GG, G, M, P, 2P, 3P, 4P

1 x 12 kg.

Recommendation: **Grilled.**



## PATAGONIAN SQUID

*Loligo doryteuthis*

8 x 1 kg.

Recommendation: **Frying, rise.**



## CLEAN PATAGONIAN SQUID

*Loligo doryteuthis*

8 x 1 kg.

Recommendation: **Frying, rise.**



# Cephalopods



## SQUID TUBE

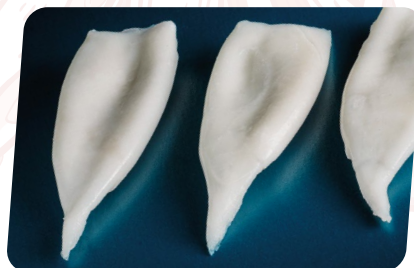
*Illex argentinus*

21 - 24, 24+

1 x 5 kg.

Marbamar

Recommendation: **Frying, battered.**



## PREMIUM SQUID TUBE

*Illex argentinus*

21 - 24

1 x 5 kg.

Marbamar Premium

Recommendation: **Frying, battered.**



## SQUID TUBE

*Dosidicus gigas*

200-400

1 x 5 kg.

Marbamar

Recommendation: **Frying, battered.**



## SQUID RINGS

*Dosidicus gigas*

6 x 1 kg.

1 x 6 kg.

Recommendation: **Frying, battered.**



## SQUID DICE

*Dosidicus gigas*

200 - 400

5 x 1 kg.

Recommendation: **Frying, battered.**



## SQUID STRIPS

*Dosidicus gigas*

5 x 1 kg.

1 x 5 kg.

Recommendation: **Frying, battered.**

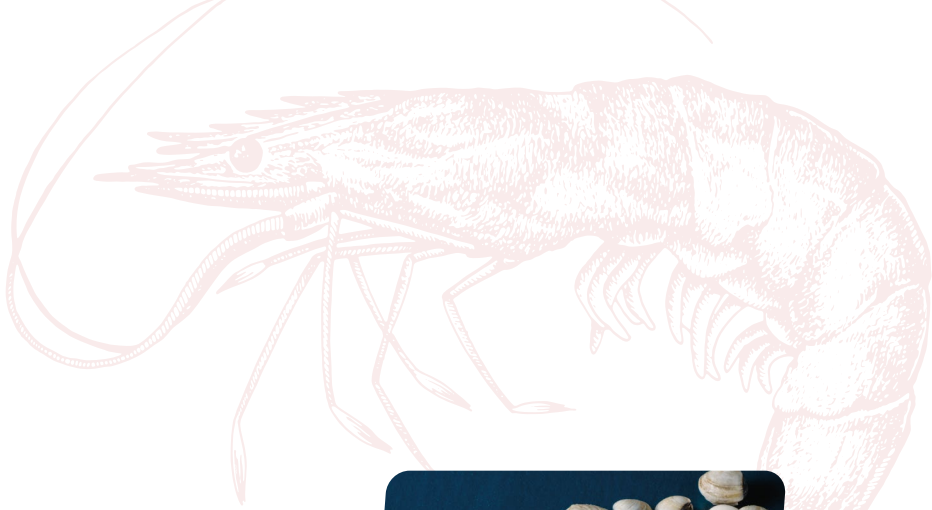
# Seafood



**MARBAMAR**

*From port to your door*

# Seafood



## BROWN CLAM

*Meretrix lyrata*

40 - 60.

6 x 1 kg approx.

Recommendation: **Steam, soup.**



## WITHE CLAM

*Meretrix lyrata*

60 - 80.

6 x 1 kg approx.

Recommendation: **Steam, soup.**



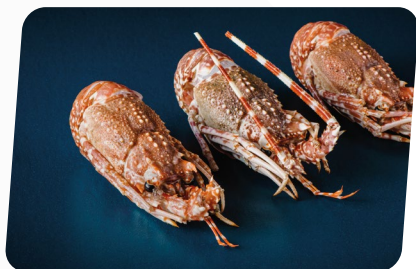
## LOBSTER

*Homarus americanus*

350-400, 400-450.

1 x 5 kg.

Recommendation: **Grilled, rise.**



## LOBSTER

*Panulirus mauritanicus*

100 - 200, 200 - 300, 300 - 400,

400 - 500, 500 - 600, 600 - 800

800 - 1000, 1000.

1 x 5 kg. approx.

Recommendation: **Caldero, grilled.**



## NORWAY LOBSTER

*Nephrops norvegicus*

000, 00, 0, 1, 2, 3, 4, 5.

4 x 1.5 kg.

Recommendation: **Grilled, rise.**



## MUSCLE

*Mitus mytilus*

Half shell, meat, jugosón.

1 x 10 kg, 1 x 6 kg, 6 x 1 kg.

Recommendation: **Grilled.**



# Seafood



## PRAWN

*Plesionika edwardsii*

4 x 2.5 kg. approx.

Recommendation: **Cooked.**



## RED PRAWN

*Aristeus variens*

1, 2, 3, 4, 5, 6, 7.

12 x 1 kg approx.

Recommendation: **Grilled.**



## SCARLET PRAWN

*Plesiopenaeus spp*

1, 2, 3, 4, 5, 6, 7.

6 x 1 kg approx.

Recommendation: **Grilled.**



## WHITE PRAWN

*Penaeus kerathurus*

1, 2, 3, 4, 5, 6.

12 x 1 kg approx.

Recommendation: **Cooked, frying.**



## PREMIUM PEELED PRAWN

*Solonocera melantho*

10-30, 30-50, 50-70.

6 x 1 kg.

Marbamar Premium

Recommendation: **Rise, with garlic.**



## PEELED PRAWN

*Solonocera melantho*

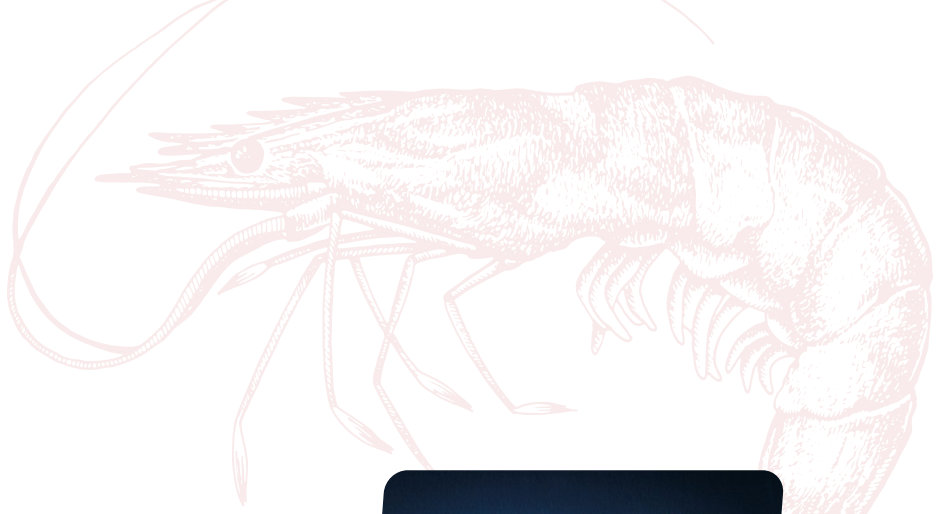
10-30, 30-50, 50-70, 70-100

6 x 1 kg.

Marbamar

Recommendation: **Rise, with garlic.**

# Seafood



**BIG PRAWN**  
*Pleoticus muelleri*  
1, 2, 3, 4, 5.  
6 x 2 kg.  
Recommendation: **Grilled.**



**BIG PRAWN TALE**  
*Pleoticus muelleri*  
10/20, 10/30 PREMIUM  
6 x 1 kg.  
Recommendation: **Rise, with garlic.**



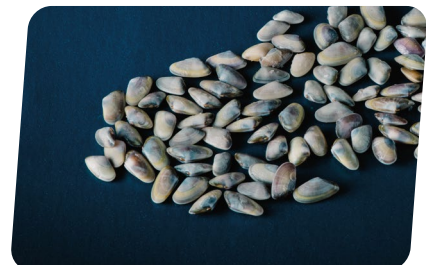
**SHRIMP**  
*Penaeus vannamei*  
18-24, 24-32  
12 x 1 kg.  
Recommendation: **Cooked, grilled.**



**COOKED SHRIMP**  
*Penaeus vannamei*  
40 - 60  
4 x 2 kg.  
Recommendation: **Cooked.**



**SCALLOP**  
*Argopecten purpuratus*  
10 - 20, 20 - 30, 30 - 40.  
8 x 1 kg. 10 x 1 kg.  
Recommendation: **Grilled.**



**TRUNCATE DONAX**  
*Donax trunculus*  
12 x 0.250 kg.  
Recommendation: **Grilled.**





*Fish*



# Fish



## ANCHOVY

*Engraulis encrasicolu*

**P, M, G.**

**6 x 1 kg.**

Recommendation: **Frying**, vinaigrette.



## BLUE WHITING FILLET

*Micromesistius pou-tassou*

**1 x 5 kg.**

Recommendation: **Grilled**.



## BLUE SHARK LOIN

*Prionance glauca*

**1 x 10 kg. approx.**

Recommendation: **Grilled**.



## BLUE SHARK DICE

*Prionance glauca*

**1 x 7 kg.**

Recommendation: **Grilled**.



## DEEP FRIED FISH

**1 x 8 kg.**

**Marbamar**

Recommendation: **Frying**.



## COD FILLET

*Gadus macrocephalus*

**500-1000, 1000+**

**1 x 11 kg.**

Recommendation: **Menu**, grilled.

# Fish



**COD FILLET**  
*Gadus morhua*  
**500-1000, 1000+**  
**1 x 11 kg.**  
Recommendation: **Frying, grilled.**



**PREMIUM COD FILLET**  
*Gadus morhua*  
**+1000, Fillet.**  
**1 x 11 kg.**  
**Marbamar Premium**  
Recommendation: **Grilled.**



**SAITHE FILLET**  
*Pollachius virens*  
**500-1000, 1000+**  
**1 x 6 kg.**  
Recommendation: **Grilled.**



**COD PIECES**  
*Gadus morhua*  
**1 x 6 kg.**  
**Marbamar**  
Recommendation: **Frying, grilled.**



**JUMBO LOIN COD**  
*Gadus morhua*  
**1 x 5 kg.**  
**Marbamar**  
Recommendation: **Menu, grilled.**



**COD LOIN**  
*Gadus morhua*  
**1 x 6 kg.**  
**Marbamar**  
Recommendation: **Menu, grilled.**

# Fish



## FISH SOUP

1 x 8 kg.

Marbamar

Recomendación: **Bottoms, soup.**



## GROUPER

*Epinephelus aeneus*

GG, G, M, P.

1 x 24 kg. aprox.

Recommendation: **Baked, caldero.**



## HAKE H.G.T.

*Merluccius capensis*

G, slice.

1 x 16 kg.

Recommendation: **Grilled, sauce.**



## HAKE FILLET

*Merluccius capensis*

2-4, 4-6, 6-8.

1 x 5 kg. approx.

Recommendation: **Grilled.**



## HAKE LOIN

*Merluccius capensis*

1 x 5 kg.

Recommendation: **Grilled.**



## HAKE SLICE

*Merluccius capensis*

120-140, 140-160.

1 x 5 kg.

Recommendation: **Grilled.**



# Fish



## JOHN DORY FILLET

*Zeus faber*

70-100, 100-150, 150-200,  
200-300, 300-500.

5 x 1 kg.

Recommendation: **Grilled.**



## NATIONAL JOHN DORY HEAD OFF

*Zeus faber*

G, M, P.

1 x 24 kg.

Recomendación: **Baked, grilled.**



## CHINESE MONKFISH

*Lophius litulon*

150/200 - 200/300

6 x 1 kg.

Recommendation: **Frying, grilled.**



## MONKFISH SKIN OFF

*Lophius piscatorius*

100-250, 250-500, 500-1000, +1000.

1 x 12 kg. approx.

Recommendation: **Grilled, sauce.**



## MONKFISH DICE

*Lophius litulon*

6 x 1 kg.

Recommendation: **Frying.**



## MEDITERRANEAN SCALDFISH

*Arnoglossus late*

Mix.

1 x 20 kg. approx.

Recommendation: **Grilled.**

# Fish



## PANGA FILLET

*Pangasianodon  
hypophthalmus*

5 x 1 kg.

Recommendation: **Grilled.**



## PERCH FILLET

*Late nolticus*  
300-500, 500-1000.

1 x 6 kg.

Recomendación: **Chopped, ration.**



## SAND SMELT

*Atherina boyeri*

12 x 1 kg.

Recommendation: **Frying.**



## NORWEGIAN SALMON FILLET

*Salmo salar*

1 x 10 kg.

Recommendation: **Grilled.**

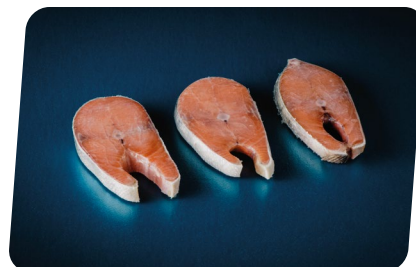


## SALMON PORTIONS

*Oncorhynchus gorbuscha*

1 x 6 kg.

Recommendation: **Grilled.**



## SALMON SLICES

*Oncorhynchus gorbuscha*

1 x 6 kg.

Recommendation: **Grilled.**

# Fish



**SARDINE**  
*Sardina pilchardus*  
**20-30, 30-40**  
**6 x 1 kg.**  
Recommendation: **Frying.**



**SCABREAM**  
*Sparus aurata*  
**Whole, gutted, fillet.**  
**300-400.**  
**1 x 5 kg.**  
Recommendation: **Grilled.**



**SCORPION FISH**  
*Scorpaena scrofa*  
**1 x 12 kg. aprox.**  
Recomendación: **Caldero, broth.**



**SEA BASS FILLET**  
*Dicentrarchus labrax*  
**Whole, gutted, fillet.**  
**1 x 5 kg. approx.**  
Recommendation: **Grilled.**



**SOLE**  
*Cynoglossus senegalensis*  
**GG, G, M, P.**  
**1 x 12 kg. approx.**  
Recommendation: **Grilled.**



**BLACK SOLE**  
*Solea vulgaris*  
**G, M, P, MIX.**  
**1 x 6 kg.**  
Recommendation: **Grilled.**



# Fish



## BLOND SOLE

*Solea senegalensis*

GG, G, M, P.

1 x 12 kg. approx.

Recommendation: **Grilled, sauce.**



## TIGER SOLE

*Synaptura cadenati*

GG, G, M, P.

1 x 12 kg. approx.

Recommendation: **Grilled.**



## CLEAN TIGER SOLE

*Synaptura cadenati*

200-300, 300-400.

1 x 5 kg.

Recommendation: **Grilled, sauce.**



## SWORD FISH CENTER

*Xiphias gladius*

1 x 10 kg.

Recommendation: **Chopped, grilled.**



## SWORD FISH FILLET

*Xiphias gladius*

1 x 6 kg.

Recommendation: **Grilled.**



## TILAPIA FILLET

*Oreochromis niloticus*

6 x 1 kg.

Recommendation: Chopped, **Grilled.**



## TUNA

*Thunnus obesus*

1 x 6 kg

Recommendation: **Grilled.**



## TUNA LOIN

*Thunnus obesus*

1 x 12 kg. approx.

Recommendation: Chopped, **Grilled.**



## PROCESSED TUNA

*Thunnus obesus*

1 x 12 kg approx.

Recommendation: Chopped, **Grilled.**



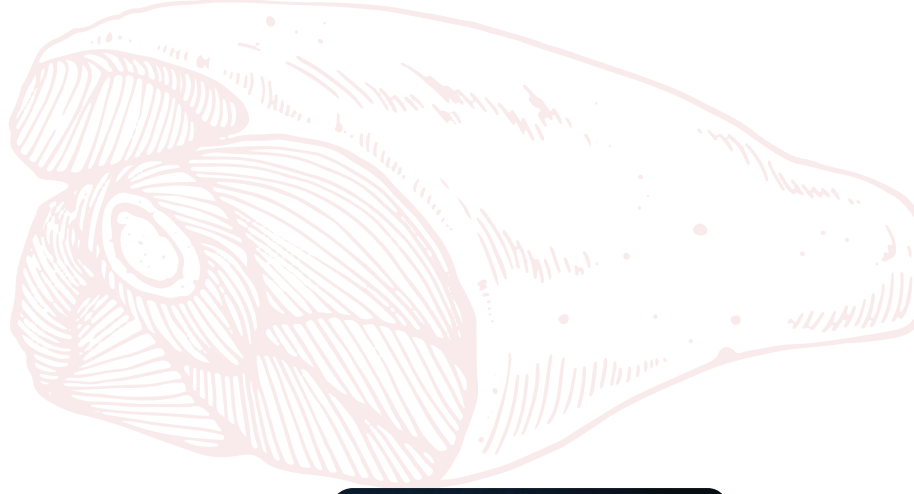
# Meats



**MARBAMAR**  
*From port to your door*



# Meats



**CHICKEN BACKS**  
**1 x 5 kg. approx.**  
Recommendation: *Frying.*



**SECRET PORK**  
**1 x 5 kg. approx.**  
Recommendation: *Chopped, grilled.*



**PORK SLOIN**  
**1 x 8 kg. approx.**  
Recommendation: *Chopped, grilled.*



**PORK LOIN**  
**1 x 6 kg. approx.**  
Recommendation: *Chopped, grilled.*



**PORK CHEEK**  
**1 x 6 kg. approx.**  
Recommendation: *Chopped, grilled.*



**PORK KNUCKLE**  
**1 x 5 kg. approx.**  
Recommendation: *Chopped, grilled.*



# *Precooked*



**MARBAMAR**

*From port to your door*



# Precoked



## CROQUETTES

Cod, ibéricas, chicken, serranas, mushrooms.

2 x 2 kg.

Recommendation: *Frying.*



## CHEDDAR JALAPEÑOS

6 x 1 kg.

Recommendation: *Frying.*



## CHICKEN FINGERS

1 x 3 kg.

Recommendation: *Frying.*



## CHICKEN NUGGETS

6 x 1 kg.

Recommendation: *Frying.*



## EUROPRAWN

1 x 2 kg.

Recommendation: *Frying.*



## FRIED CHEESE

4 x 0.5 kg.

Recommendation: *Frying.*



# Precooked



**FLORED SQUID STRIPS**  
**4 x 1 kg.**  
Recommendation: *Frying.*



**MARINATED DOGFISH**  
**1 x 2.5 kg.**  
Recommendation: *Frying.*



**POTATOES 3/8**  
**4 x 2.5 kg.**  
Recommendation: *Frying.*



**POTATOE DIPPER**  
**6 x 2 kg.**  
Recommendation: *Frying.*



**SQUARE BRAVA POTATO**  
**12 x 1 kg.**  
Recommendation: *Frying, sauce.*



**ROMANE RINGS**  
**4 x 1 kg.**  
Recommendation: *Frying.*



# Precoked



**SNAILS**  
**4 x 2.5 kg.**  
Recomendación: **Rice, sauce.**



**SHRIMP PANKCAKE**  
**12 x 0.5 kg.**  
Recommendation: **Frying.**



**SURIMI**  
**5 x 1 kg.**  
Recommendation: **Salad.**



**SEAFOOD THIGHS**  
**10 x 1 kg.**  
Recommendation: **Frying.**



**SEAFOOD MIX**  
**1 x 5 kg.**  
Recomendación: **Rise, soup.**



**TIGER MUSSLES**  
**2 x 2 kg.**  
Recommendation: **Frying.**



# Vegetables

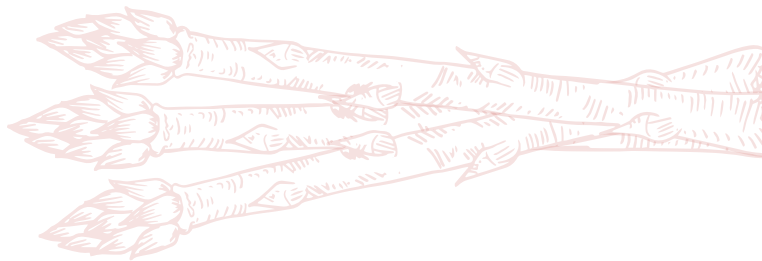


**MARBAMAR**

*From port to your door*



# Vegetables



## ASPARAGUS

5 x 1 kg.

Recommendation: **Garrison**, grilled.



## BEBAY BEAN

4 x 2.5 kg.

Recommendation: **Garrison**.



## CARBOY

4 x 2.5 kg.

Recommendation: **Rice**.



## CRAMBLED WILD SPRINGS AND PRAWNS

10 x 1 kg.

Recommendation: **Garrison**, stir fry.



## CAULIFLOWER

4 x 2.5 kg.

Recommendation: **Garrison**.



## GREEN PEA

4 x 2.5 kg.

Recommendation: **Garrison**.



## GRILLED PISTO

5 x 1 kg.

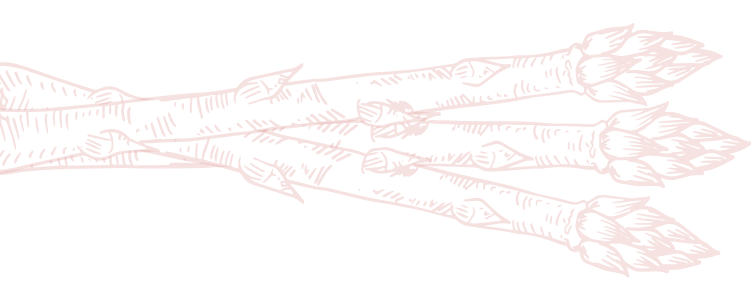
Recommendation: **Garrison**.



## JUDIAS BEAN

4 x 2.5 kg.

Recommendation: **Garrison**.



# Vegetables



## ONION

10 x 1 kg.

Recommendation: *Garrison.*



## SLICE ARTICHOKE

4 x 2.5 kg.

Recommendation: *Garrison.*



## TENDER GARLIC

5 x 1 kg.

Recommendation: *Garrison.*



## VEGETABLE MIX

4 x 2.5 kg.

Recommendation: *Garrison.*



## RICE THREE DELIGHTS

4 x 2.5 kg.

Recommendation: *Garrison.*



## SPINACH LEAVES

10 x 1 kg.

Recommendation: *Garrison.*



## TEMPURA VEGETABLES

5 x 1 kg.

Recommendation: *Frying.*



# Value chain

## ► Professionalism

We know how much you value stability in the offer and in the type of product. That is why we are in all origins to be able to locate and bring any species in a stable and continuous way, always respecting the biological stoppages.



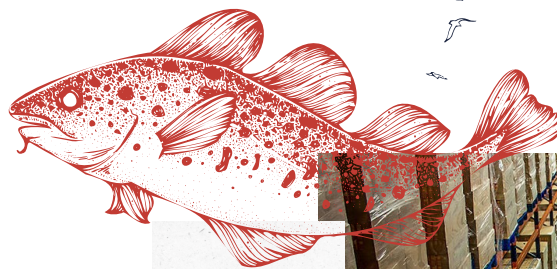
## ► Processes

At Marbamar, we carry out the preparation and packaging process, allowing us to adapt the format of the product to the needs of our customers (sliced, fillets, pieces, I.Q.F, etc.)



## ► Facilities

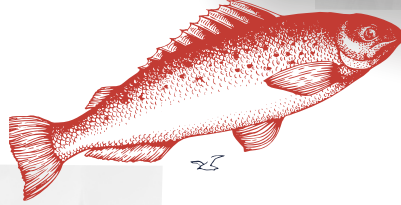
More than 30.000 m3 of facilities in Santa Pola and Cádiz where we maintain the cold chain and the original quality of the product. At the present, we place our facilities at your disposal with our cold storage rental service.





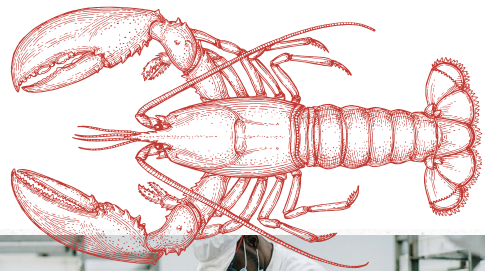
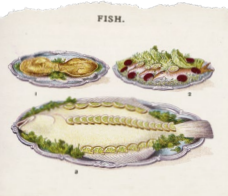
## Digitalization

In 'traditional' way is the answer to the changes of the new era where participation of human and technical personnel, together along with technology is transforming us into the highly qualified company that market demand.



## Sale and Distribution

Our commercial advisors are highly qualified in products and customer experience, knowing in depth the needs produced by quality, format, continuity, and always committed to the traditional values of the company.



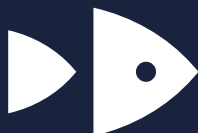
## Quality guaranteed

Our facilities at source and destination guarantee the best quality in our frozen fish and seafood in compliance with the current regulations.

*From port to your door is our best traceability.*







# MARBAMAR

*From port to your door*

►► [marbamar.com](https://marbamar.com)

## Santa Pola Headquartes (Alicante)

Frigoríficos Marbamar, S.A.  
Logistic Warehouse | Cold Storage Rental  
Registered Customs Warehouse  
Calle de los Albañiles, 60  
03130 Santa Pola, Alicante

☎ (+34) 965 411 687

✉ [info@marbamar.com](mailto:info@marbamar.com) |  
[alquilerdefrio@marbamar.com](mailto:alquilerdefrio@marbamar.com)

## Cádiz Delegation

Logística Warehouse | Cold Storage  
Muelle Fernández Ladreda, Nave 4  
11006 Cádiz

☎ (+34) 690 812 904

✉ [delegacioncadiz@marbamar.com](mailto:delegacioncadiz@marbamar.com)

## Cataluña Delegation

Commercial Office

☎ (+34) 652 309 485

✉ [delegacioncatalunya@marbamar.com](mailto:delegacioncatalunya@marbamar.com)

## Centre Delegation

Commercial Office

☎ (+34) 652 309 485

✉ [delegacioncentro@marbamar.com](mailto:delegacioncentro@marbamar.com)

## Canary Islands Delegation

Logistic Warehouse  
Calle Juan Rejón, 38 - Piso 2º Izquierda  
35008 Las Palmas de Gran Canaria

☎ (+34) 608 940 878

✉ [delegacioncanarias@marbamar.com](mailto:delegacioncanarias@marbamar.com)

## Levante Delegation

Commercial Office | Logistic Warehouse |  
Cold Storage | Registered Customs Warehouse

☎ (+34) 633 726 384

✉ [delegacionlevante@marbamar.com](mailto:delegacionlevante@marbamar.com)

## Málaga Delegation

Commercial Office

☎ (+34) 689 814 780

✉ [delegacionmalaga@marbamar.com](mailto:delegacionmalaga@marbamar.com)

## North Delegation

Commercial Office

☎ (+34) 609 979 822

✉ [delegacionnorte@marbamar.com](mailto:delegacionnorte@marbamar.com)

## Export Department

Oficina comercial

☎ (+34) 965 411 687

✉ [export@marbamar.com](mailto:export@marbamar.com)

## Portugal

Commercial Office

☎ (+351) 936 207 638 | (+351) 962 909 168

✉ [portugal@marbamar.com](mailto:portugal@marbamar.com)