



HERPAC

PRODUCT PORTFOLIO

2024



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HERPAC

is a family business leading in the canned, salted and smoked food sector.

Herpac was born in 1986, by the Pacheco brothers. After many years working in their small fish market in Barbate, and thanks to the good name achieved, Francisco and Diego decide to start selling mojama, drying it by hand with no other elements than the sun and the wind, in their establishment on Hermanos Romero Abreu Street.

Today they have central facilities of 8,500 m², three own stores and fifty employees, and are present in 10 countries.

It has never ceased to be a family business, and now it is the third generation that begins to run the company.

Herpac is a leader in the canning industry, and its tuna mojama is one of the most recognized in the world, being one of the few chosen to bear the distinguished seal of the Protected Geographical Indication “Mojama de Barbate”.

Currently, the third generation begins to run the company.

Its nearly one hundred references, among which canned red tuna and artisanal smoked tuna also stand out, have received innumerable national and international awards, and are found in the most important stores and gourmet spaces in the country.

In addition, its factory annually receives thousands of visits from various nationalities, where the ancient art of tuna ronqueo is shown live.



Mojama IGP Barbate

The tuna mojama from Barbate is undoubtedly one of the most recognizable gastronomic products in the province of Cádiz.

At Herpac we have been defending its uniqueness, its qualities and its excellence for a long time, which prompted us several years ago to champion, first, the fight for the creation of the Protected Geographical Indication “Mojama de Barbate”, and, later, the Regulatory Council of the Protected Geographical Indications “Mojama de Barbate” and “Mojama de Isla Cristina”.

The recognition finally came in 2017, becoming the first Andalusian salted product to obtain it. Herpac is a founding member of both organizations, which have among their objectives to ensure that the products that bear this distinctive seal of quality meet the requirements established in the regulations.



Mojama de atún extra IGP Barbate

EXTRA DRY SALTED TUNA FROM BARBATE

Extra Category Mojama: the piece with which it is made is in the center of the loin, with a much finer texture. This represents the highest quality mojama.

With the elaboration of the mojama, Herpac began its artisanal activity more than 30 years ago, drying the tuna with no other elements than the Barbate winds.

Since then, the Herpac mojama has become a singular, inimitable product and one of the most applauded by consumers, who value its exquisite flavor and its craftsmanship.

Unique as an aperitif, in a salad or in any other format, Herpac's mojama will give a touch of distinction and quality to your table. Direct from the sea to your home, with artisan elaboration and with the Herpac guarantee.

Formats: 250 gr, 500 gr, 1000 gr

Ref 250 g: 1002

Ref 500 gr: 1002

Ref 1.000 gr: 1001

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Mojama de atún primera IGP Barbate

FIRST DRY SALTED TUNA FROM BARBATE

It is made using the inner area of the loin. With the elaboration of the mojama, Herpac began its artisanal activity more than 30 years ago, drying the tuna with no other elements than the Barbate winds.

Since then, the Herpac mojama has become a singular, inimitable product and one of the most applauded by consumers, who value its exquisite flavor and its craftsmanship.

Formats: 250 gr, 1000 gr

Ref 250 g: 1004

Ref 1.000 gr: 1003



HERPAC

CHARCUTERÍA
DEL MAR

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NEW



Lonchas de Hueva de maruca curada 80 gr

SLICES OF CURED LING ROE 80 GR

They are manually selected one by one, for salting and subsequent curing. The careful and fine slicing that is carried out before its packaging is perfect to taste all the aromatic intensity of a unique artisan product, which does not leave anyone who tries it indifferent.

Format: 80 gr
Cold storage
Ref 80 gr: 1058

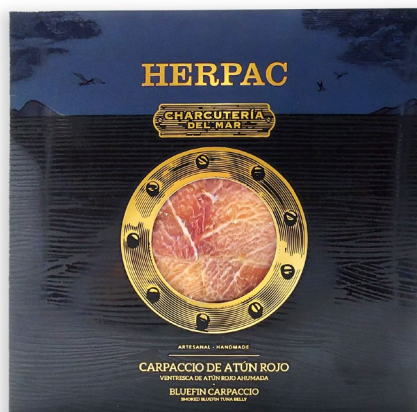


Mojama de atún extra IGP Barbate en lonchas 80 gr

SLICES OF EXTRA TUNA MOJAMA IGP BARBATE 80 GR

From the innermost part of the tuna loins, we elaborate this exquisite delicacy by hand. The loins are subjected to a meticulous process of salting and subsequent curing, as well as a careful and fine cut, offering the most demanding consumer a unique experience.

Format: 80 gr
Cold storage
Ref 80 gr: 1057

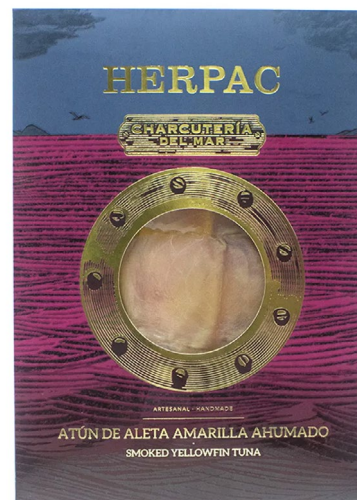


Carpaccio de ventresca de atún rojo 80 gr

SMOKED BLUEFIN TUNA BELLY CARPACCIO 80 GR

Bluefin tuna carpaccio is one of the star products of Herpac's "Charcuterie del Mar" collection. It is made with bluefin tuna belly, the juiciest part of the tuna, and undergoes an artisanal smoking process that gives it a truly unique flavor and aroma.

Format: 80 gr
Cold storage
Ref: 4006



Atún de aleta amarilla ahumado 80 gr

SLICES OF SMOKED YELLOWFIN TUNA LOIN 80 GR

From the best yellowfin tuna loins, we handcraft this exquisite delicacy. The tuna is subjected to gentle yet prolonged smoking, in addition to a careful and fine cut, which enhances those aromas and textures that make this product a unique bite.

Format: 80 gr
Cold storage
Ref: 4032



HERPAC

Salted and dried



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IJADA DE ATÚN ROJO EN ACEITE

SALTED BLUEFIN TUNA BELLY IN SUNFLOWER OIL

One of products that, thanks to its strong taste and soft texture, stay a good time in the palate after you taste it.

Formats: 250 gr, 550 gr
Cold preservation
Ref 250 g: 2009
Ref 550 gr: 2007

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SARDA EN ACEITE

SARDA IN SUNFLOWER OIL

One of the most unknown in the dry salted world, and the same time one of the products more delicious from Herpac. Strong taste, amazing texture. Highly recommendable.

Formats: 250 gr, 500 gr, 1,000 gr
Cold preservation
Ref 250 g: 2014
Ref 550 gr: 2020

[WATCH VIDEO](#)



IJADA DE ATÚN EN ACEITE

SALTED YELLOWFIN TUNA BELLY IN SUNFLOWER OIL

Ijada is the juiciest and most delicate part of the tuna and is considered a jewel, which is why it is a highly appreciated and valued product.

Formats: 250 gr, 500 gr, 1,000 gr
Cold preservation
Ref 250 g: 2046
Ref 550 gr: 2045

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LOMO DE BONITO CURADO

SALTED AND DRIED BONITO FROM THE SOUTH

Similar texture and taste to dried salted, this salted fish elaborates with white tuna from south Spain. After salted loin and its maturing and thanks to wind, we get a special product.

Formats: from 150 gr
Cold preservation
Ref 1031

[WATCH VIDEO](#)



WATCH VIDEO

HUEVA DE MUJOL CURADA

SALTED AND DRIED MULLET ROE

Whatever excuse is good to enjoy of mullet roe from Herpac. Whether slices or pieces, the success is assured. A suggestion: Try to do thin slices and add them to a fish stew.

Formats: from 125 gr
Cold preservation
Ref: 1072



HUEVA DE MARUCA CURADA

SALTED AND DRIED LING ROE

Ling roe is one of this products that can fall in love sophisticated palates. It tastes pure, profound and intensive sea, and this tender texture. It is extraordinary.

Formats: from 125 gr
Cold preservation
Ref: 1024

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HUEVA DE ATÚN DE ALETA AMARILLA

SALTED AND DRIED LING ROE

Ling roe is one of this products that can fall in love sophisticated palates. It tastes pure, profound and intensive sea, and this tender texture. It is extraordinary.

Formats: from 150 gr.
Cold preservation
Ref: 1015

VOLADOR CURADO

SALTED AND DRIED FLYING FISH

Flying fish provides the following health benefits: it is a fish rich in protein and low in saturated fat, so it is highly recommended for young athletes.

Formats: por unidad
Cold preservation
Ref: 1112



CORAZÓN DE ATÚN

SALTED AND DRIED BLUEFIN TUNA HEART

A great unknown and at the same time considered one of the most exquisite cuts of tuna. With a drying and process similar to our Mojama Extra, its use in great gastronomy has spread into a real Fine product. Pure flavor. Comes in vacuum.

Formats: from 150 gr
Cold preservation
Ref: 1061

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HERPAC

Smoked

An illustration of a landscape. The top half is a white sky with three birds in flight. The bottom half is a dark blue body of water. In the background, there are stylized mountains or hills. The overall style is that of a woodcut or linocut print.

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NEW

GILDAS DE ATÚN AHUMADO

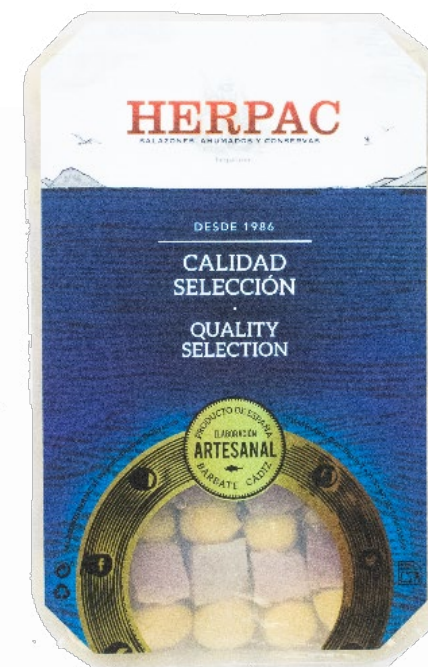
SMOKED TUNA *GILDAS*

- Herpac introduces its new incorporation into the range of smoked tuna: delicious smoked tuna fish, Sevillan oil and authentic Navarrese piparra. A review of the classic pintxo in which the anchovy is replaced by smoked tuna data.
- This delicatessen is already available in two formats:
- Container of 6 units: ideal for sharing in a tall aperitif
- Pack of 24 units: perfect for special celebrations

Formats:

Ref 6 uds: 4064

Ref 24 uds: 4062





ATÚN AHUMADO EN ACEITE

SMOKED YELLOWFIN TUNA IN SUNFLOWER OIL

Our delicious smoked tuna, pre-sliced marinated in olive oil. Saline flavor with a very pleasant texture with this very characteristic flavor.

Formats: 250 gr, 550 gr
Cold preservation
Ref 250 g: 4003
Ref 550 gr: 4002

[WATCH VIDEO](#)



SALMÓN AHUMADO EN ACEITE

SMOKED SALMON IN SUNFLOWER OIL

A classic when it comes to preparing an aperitif, or to add color and flavor to a salad. Herpac smoked salmon comes in thin, easily separated slices, ready to surprise the most discerning palate.

Formats: 250 gr, 550 gr
Cold preservation
Ref 250 g: 4017
Ref 550 gr: 4022

[WATCH VIDEO](#)



BACALAO AHUMADO EN ACEITE

SMOKED COD FISH IN SUNFLOWER OIL

Thin slices of Smoked Cod ready to eat. A suggestion slice of toasted bread and accompany with a little salmorejo

Formats: 250 gr, 550 gr
Cold preservation
Ref 250 g: 4013
Ref 550 gr: 4012

[WATCH VIDEO](#)



SARDINAS AHUMADAS EN ACEITE

SMOKED SARDINES IN SUNFLOWER OIL

Intense taste and juicy texture, our smoked sardines are one of the favourites appetizers preferred by our customers.

Formats: 150 gr, 270 gr, 500 gr
Cold preservation
Ref 150 gr: 4117
Ref 270 gr: 4098
Ref 500 gr: 4093

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BANDERILLAS DE ATÚN Y QUESO

SMOKED YELLOWFIN TUNA AND CHEESE APPETIZER

Cocktail sticks from Herpac can be very addictive. Spread smoked tuna and cheese cubes in oil. They are handmade. It is normal that they are so good.

Formats: 12 uds y 42 uds

Cold preservation

Ref 12 uds: 4010

Ref 42 uds gr: 4036

[WATCH VIDEO](#)



TACO DE ATÚN AHUMADO

SMOKED YELLOWFIN TUNA

Try high quality Tuna Fillet that Herpac smokes to give it an inimitable character. A supple and delicious bouquet, perfect to be served with toast and a sliced tomato.

Al vacío. from 400 gr

Cold preservation

Ref: 4001

[WATCH VIDEO](#)



HERPAC

Preserves



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NEW

TARRO DE ATÚN AL AJILLO 320 GR. JAR OF TUNA WITH GARLIC 320 GR.

Pieces of premium tuna seasoned with the best ingredients: salt, cayenne chilli, EVOO and Manzanilla de Sanlúcar. A perfect combination. It comes packaged in hermetically sealed glass jars and ready for consumption.

Format: 320 g

Ref: 3070



MORRILLO DE ATÚN ROJO EN ACEITE DE OLIVA

Limited edition

BLUEFIN TUNA NECK IN OLIVE OIL

Herpac presents the bluefin tuna neck in olive oil, a new limited edition reference from the Barbatian cannery that will delight lovers of bluefin tuna. With a flavor and texture similar to ventresca, the morrillo enjoys high gastronomic prestige

Format: 245 gr

Ref: 3144





VENTRESCA DE ATÚN ROJO

BLUEFIN TUNA BELLY IN OLIVE OIL

The queen of the preserves. Taste each bit, while you feel how the slices separates in your mouth, with this juicy taste.

Formats: 120 gr, 245 gr
Ref 120 g: 3060
Ref 245 gr: 3142

WATCH VIDEO



TARANTELO DE ATÚN ROJO

BLUEFIN TUNA TARANTELO IN OLIVE OIL

One of our favorite preserves, with a little less fat than ventresca but with an extraordinary flavor as well. Try it with a glass of sherry!

Formats: 120 gr, 245 gr
Ref 120 g: 3121
Ref 245 gr: 3141

WATCH VIDEO



LOMO DE ATÚN ROJO EN ACEITE DE OLIVA

BLUEFIN TUNA LOIN IN OLIVE OIL

It is, together with tenderloin, the cleanest and leanest pieces from blue fin tuna. Delicate taste and juicy texture to enjoy unhurriedly with wine glass.

Formats: 120 gr, 245 gr
Ref 120 g: 3077
Ref 245 gr: 3140

WATCH VIDEO



MORMO DE ATÚN ROJO EN ACEITE DE OLIVA edición limitada - NO STOCK

BLUEFIN TUNA MORMO IN OLIVE OIL - no stock

It is a highly coveted part in restoration, which is now presented in preserved form in a limited edition as it is a seasonal product.

Formats: 245 gr
Ref 245 gr: 3143

WATCH VIDEO





VENTRESCA DE ATÚN EN ACEITE DE OLIVA

YELLOWFIN TUNA BELLY

It is one of the favourites preserves for costumers from Herpac, and we understand it. Our belly is a delicious dish, which it is impossible to resist, when you taste it you will know.

Formats: 120 gr , 245 gr , 550 gr , 1.030 gr
Ref 120 g: 3007
Ref 245 gr: 3137
Ref 550 gr: 3005
Ref 1.030 gr: 3001

[WATCH VIDEO](#)

LOMO DE ATÚN EN ACEITE DE GIRASOL

YELLOWFIN TUNA LOIN IN SUNFLOWER OIL

Juicy pieces of tuna loin in family format. Perfect to add to salads or dressings.

Formats: 1.030 gr
Ref 1.030 gr: 3002



SOLOMILLO DE ATÚN EN ACEITE DE OLIVA

YELLOWFIN TUNA SIRLOIN IN OLIVE OIL

Royal area from tuna, our tenderloin is one of this bits that it has all taste from fish. On toasted and with a little bit onion jam is a really pleasure.

Formats: 245 gr
Ref 245 gr: 3138

[WATCH VIDEO](#)

LOMO DE ATÚN EN ACEITE DE OLIVA

YELLOWFIN TUNA LOIN IN OLIVE
OIL

Juicy pieces of tuna loin. Perfect to add to
salads or dressings.

Formats: 110 gr
Ref: 3024

[WATCH VIDEO](#)



SARDINAS EN ACEITE DE OLIVA

SARDINES IN OLIVE OIL

A typical dish, but exquisite. Sardines in
olive oil that you could enjoy at any time
of the day, like you prefer

Formats: 115 gr,
Ref 115 g: 3133

[WATCH VIDEO](#)



FILETES DE MELVA CANUTERA EN ACEITE DE OLIVA

CANUTERA FRIGATE FILLETS IN
OLIVE OIL

Unlike conventional melva, the canutera
melva is smaller, and its fillets are juicier
and more delicate. Our suggestion: enjoy
alone or with a good piquillo pepper.

Formats: 120 gr, 245 gr, 550 gr, 1030 gr
Ref 120 g: 3018
Ref 245 g: 3135
Ref. 550 g: 3017
Ref 1.030 g: 3014



FILETES DE MELVA EN ACEITE DE OLIVA

FRIGATE FILLETS IN OLIVE OIL

Fillets of melva in olive oil, you can taste alone with its oil or thousand different ways, like sandwiches with brown pepper, salads... You will love its taste

Formats: 1.030 gr

Ref 1.030 gr: 3010

WATCH VIDEO



FILETES DE CABALLA EN ACEITE DE OLIVA

MACKEREL FILLETS IN OLIVE OIL

Source of Omega 3, our mackerel fillets are, in addition to being healthy, delicious. Try them in a tomato hash, in a salad or whatever comes to mind. You won't be wrong.

Formats: 120 gr, 245 gr, 550 gr, 1.030 gr

Ref 120 gr: 3042

Ref 245 gr: 3136

Ref 550 gr: 3032

Ref 1.030 gr: 3019

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CAVIAR DE ERIZOS

SEA URCHIN



One of our most select and exclusive products. We extract each roe by hand so that you only have to worry about opening the can and savoring something really special. Try it with a few drops of lemon.

Formats: 115 gr,
Ref 115 gr: 5181

HUEVAS DE CABALLA EN ACEITE DE OLIVA

MACKEREL ROE IN OLIVE OIL



The best of mackerel, with a more intense flavor and a truly surprising texture. An advice? Open the can and alternate with pieces of bread bathed in olive oil.

Formats: 120 gr
Ref 120 gr: 3036

MEJILLONES EN ESCABECHE 4/6 UDS

PICKLED MUSSELS



Who has not ever enjoyed pickled mussels? Those from Herpac will surprise you with their caliber and flavour. It is one of the most demanded products for a reason!

Formats: 4/6 uds
Ref: 3012

[WATCH VIDEO](#)

MEJILLONES EN ESCABECHE 15/20 UDS

PICKLED MUSSELS



Few dishes are as delicious and quick as pickled mussels. In addition, this can format has between 15 and 20 units. Ideal for families or groups of 4 or 5 people.

Formats: 15/20 uds
Ref: 3073

[WATCH VIDEO](#)



TARRO DE VENTRESCA DE ATÚN EN ACEITE DE OLIVA

YELLOWFIN TUNA BELLY IN OLIVE OIL IN JAR

This is one of the most success preserves shows in our glass jar. Pieces yellow fin tuna in olive oil in a premium format to enjoy or give.

Formats: 250 gr
Ref: 3075

WATCH VIDEO



TARRO DE ATÚN ENCEBOLLADO

YELLOWFIN TUNA LOIN WITH ONION IN JAR

A classic andalusian dish, but in preserve. Ready to open, server and enjoy of tuna pieces from Herpac and onion taste.

Formats: 250 gr
Ref: 3063

WATCH VIDEO



TARRO DE LOMO DE ATÚN EN MANTECA

YELLOWFIN TUNA LOIN IN LARD

You can give your palate a whim sometimes. Pieces of the best tuna in sour impregnated of iberica butter. Spreads them on toasted bread and leave them melt.

Formats: 250 gr
Ref: 2033

WATCH VIDEO



TARRO DE MORRILLOS DE ATÚN EN ACEITE DE OLIVA

YELLOWFIN TUNA MORRILLO

There are little pieces from tuna such selects and specials like morrillo, and the morrillo from Herpac is a sure bet. Taste it, and you will know why say that.

Formats: 250 gr
Ref: 3071

WATCH VIDEO

TARRO DE ATÚN AL PEDRO XIMÉNEZ

YELLOWFIN TUNA LOIN WITH PEDRO XIMENEZ WINE

The best from Barbate and Jerez. High quality yellow fin tuna pieces with a sweet and special taste that Pedro Ximenez gives it. A delicatessen combination.

Formats: 250 gr
Ref: 3062

WATCH VIDEO



TARRO DE LOMO DE ATÚN ROJO EN ACEITE DE OLIVA

BLUEFIN TUNA LOIN IN OLIVE OIL IN JAR

Juicy blue fin tuna pieces of loin show in premium format without fat, but they keep their taste.

Formats: 250 gr
Ref: 3035

WATCH VIDEO

PATÉ DE ATÚN AHUMADO

SMOKED TUNA PATE

All the taste of smoked tuna in this artisanal delicious pate. You could enjoy with toasted bread, it is the perfect combination for any moment of the day.

Formats: 105 gr
Ref: 6121

WATCH VIDEO



PATÉ DE MOJAMA

MOJAMA PATE

Find out all the taste of our artisanal dried salted pate. It is elaborated with natural ingredients. The highest quality for your palate.

Formats: 105 gr
Ref: 6099

WATCH VIDEO





HERPAC

Semipreserves

The background of the slide is a stylized illustration of a seascape. The top half is a white sky with faint, horizontal lines. The bottom half is a dark blue sea with horizontal lines. In the distance, there are grey, mountain-like shapes on the horizon. Three birds are flying in the sky: one on the left, one in the center, and one on the right.

herpac.com



LOMO DE ATÚN ROJO EN ACEITE

BLUEFIN TUNA LOIN IN SUNFLOWER OIL

All the taste from blue fin tuna shows in slices ready to open and enjoy, with this texture that it becomes in a special products.

Formats: 250 gr, 500 gr
Cold preservation
Ref 250: 2205
Ref 500: 2215



ATÚN ROJO CON LECHUGA DE MAR EN ACEITE

BLUEFIN TUNA LOIN WITH SEA LETTUCE(ALGA)

It is a great complete dish ready to open and enjoy. Pieces from blue fin tuna with sea lettuce, it is a seaweed that improve the taste of this product.

Formats: 1.000 gr
Cold preservation
Ref: 2206



SOLOMILLO DE ATÚN EN ACEITE

YELLOWFIN TUNA SIRLOIN IN SUNFLOWER OIL

Tender, juicy and an amazing taste. Cooked tuna tenderloin from Herpac it is the star to share with your friends.

Formats: 250 gr, 1.000 gr
Cold preservation
Ref 250 gr: 2080
Ref 1000 gr: 2092

[WATCH VIDEO](#)



VENTRESCA DE ATÚN EN ESCABECHE

PICKLED YELLOWFIN TUNA BELLY

We turn around to our famous tuna belly, and we are shown it in a delicious and original sweet pickled.

Formats: 250 gr, 1.000 gr
Cold preservation
Ref 250 gr: 2138
Ref: 1000 gr: 2135



SOLOMILLO DE ATÚN EN MANTECA IBÉRICA

SMOKED COD FISH IN SUNFLOWER OIL

Thin slices of smoked cod in oil ready to eat. A suggestion? Serve on toasted bread and accompany with a little salmorejo.

Formats: 1.000 gr
Cold preservation
Ref: 2032

[WATCH VIDEO](#)



SARDINAS EN VINAGRE AL TOMATE

SARDINES IN OIL AND VINEGAR WITH TOMATO SAUCE

If you cannot taste sardines with tomato sandwich, you do not know what you are losing. Like partner, nothing is better than a cold beer.

Formats: 500 gr
Cold preservation
Ref: 2094

[WATCH VIDEO](#)



SARDINAS ANCHOADAS EN ACEITE

SALTED SARDINES IN SUNFLOWER OIL

Larges sardines opened and cleaned loin. Ready to put on a dish and share. Or not...

Formats: 300 gr, 740 gr
Cold preservation
Ref: 300 gr: 3091
Ref 740 gr: 3090

[WATCH VIDEO](#)



SARDINAS EN ACEITE Y VINAGRE

SARDINES IN SUNFLOWER OIL AND VINEGAR

If you like our anchovies, you cannot lose sardines. Each of sardines is a bit with sea taste.

Formats: 270 gr, 500 gr
Cold preservation
Ref 270 gr: 2209
Ref 500 gr: 2086

[WATCH VIDEO](#)



BOQUERONES EN VINAGRE Y ACEITE

WHITE ANCHOVIES IN OIL AND VINEGAR

This is a typical aperitif in Andalusia. They are perfect aperitifs because they are healthy, natural and delicious, and in Herpac, they are shown cleaned, without fish bones.

Formats: 150 gr, 500 gr
Cold preservation
Ref 150 gr: 2123
Ref 500 gr: 2113

[WATCH VIDEO](#)



VENTRESCA DE ATÚN EN ACEITE PASTEURIZADA

PASTEURIZED YELLOWFIN TUNA BELLY

Our tuna belly is an irresistible delicacy, it is one of the most interesting pieces of tuna due to its flavor, texture, and filleting

Formats: 1000 gr
Cold preservation
Ref: 2151

[WATCH VIDEO](#)



SOLOMILLO DE ATÚN COCIDO PASTEURIZADO

PASTEURIZED YELLOWFIN TUNA SIRLOIN IN VACUUM PLASTIC

Tender, juicy and an amazing taste. Cooked tuna tenderloin from Herpac it is the star to share with your friends

Formats: from 500 gr
Cold preservation
Ref: 2042

[WATCH VIDEO](#)



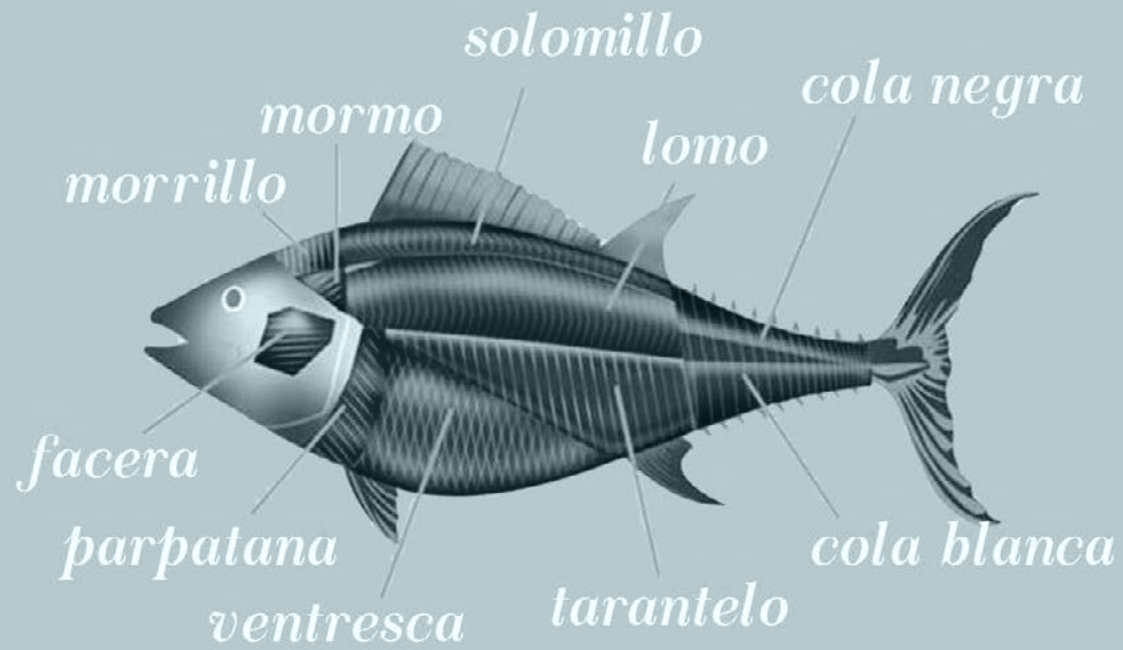
LOMO DE ATÚN COCIDO PASTEURIZADO

PASTEURIZED YELLOWFIN TUNA LOIN

Juicy tuna loin from Herpac, ready to make us enjoy with a soft taste and a tender and special texture. To match with white wine

Formats: from 500 gr
Cold preservation
Ref: 2037

[WATCH VIDEO](#)



HERPAC

SALAZONES, AHUMADOS Y CONSERVAS



SALAZONES HERPAC SL

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