



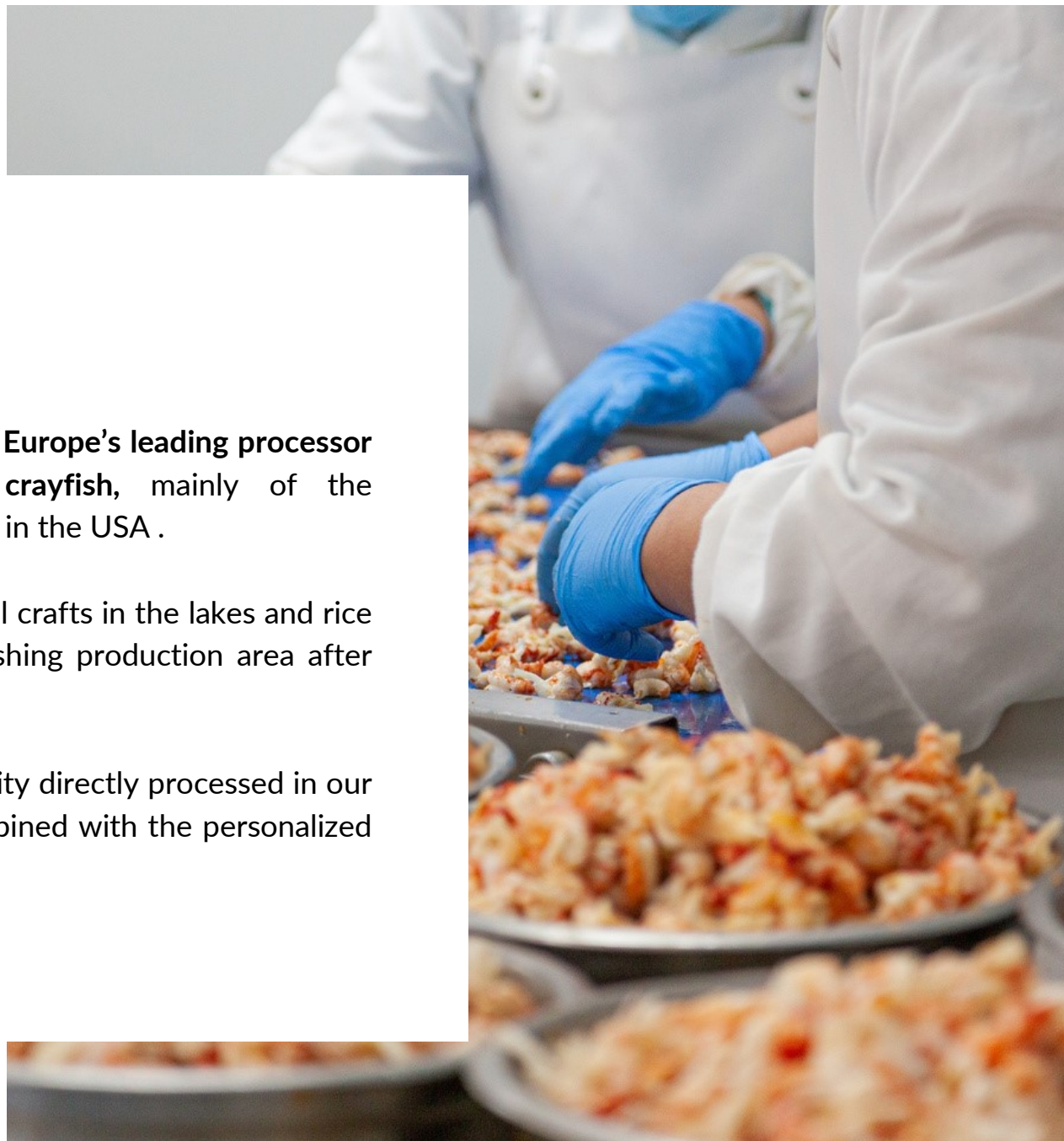
CORPORATE PRESENTATION

ABOUT US

With our headquarters in Seville, Spain, Alfocan is **Europe's leading processor and wholesaler of wild-caught freshwater crayfish**, mainly of the species *Procambarus clarkii*, also known as crawfish in the USA .

Our crayfish are sustainably fished using traditional crafts in the lakes and rice paddies of Southern Spain, the world's largest fishing production area after China, Egypt and the United States.

As specialists, we provide crayfish of the best quality directly processed in our own processing plants in Spain and in Egypt, combined with the personalized and careful attention of our expert team.



COMPANY INFORMATION

Since 1987, our historical production center is located in Isla Mayor near Seville, at the heart of the main fishing areas. It is equipped with modern infrastructure and food processing technology, something in which the company has been investing ever since its establishment.

Thirty years later, in 2017, we established our second production plant in Egypt in collaboration with local partners and supervised by our veteran European experts. This expansion strategy allowed us to increase our offer and guarantee crayfish supply throughout the year, ready to be shipped anywhere in the world.

Alfocan also holds the [ISO 14001](#), [BRC](#) and [IFS](#) certificates in recognition of its efforts to



maintain the highest standards of quality, sustainability and food safety, and is a SEDEX member that guarantees compliance with ethical trade principles.



We serve both retail, industry and foodservice, either through trusted distributors or partnering directly with major supermarkets.

www.alfocan.com

Alfocan[®]
SINCE 1987
WILD SOUL,
NATURAL TASTE

AROUND THE WORLD

Ever since its beginnings, Alfocan has maintained a global vision that allows us to be a reference in the global crayfish industry.

Currently, with our two productions plants, we are one of the world's leading companies in their field.

All our delicious crayfish recipes are appreciated around the world, be it Scandinavian crayfish in dill-brine, French *écrevisses à la nage*, Louisiana Cajun seasoned crawfish, or our original Asian spices.

Our main markets are the United States and Europe, where we are present in France, Benelux, Scandinavia, Germany, the UK, Poland, and the Baltic States, among many others.

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Alfocan[®] SINCE 1987
WILD SOUL,
NATURAL TASTE

Alfocan distinguishes itself by offering you



Authenticity

Our company prides itself on providing natural crayfish products, prioritizing the use of 100% natural ingredients.



Sustainability

We are committed to sustainability and responsible sourcing, ensuring our operations align with eco-friendly and socially ethical practices.



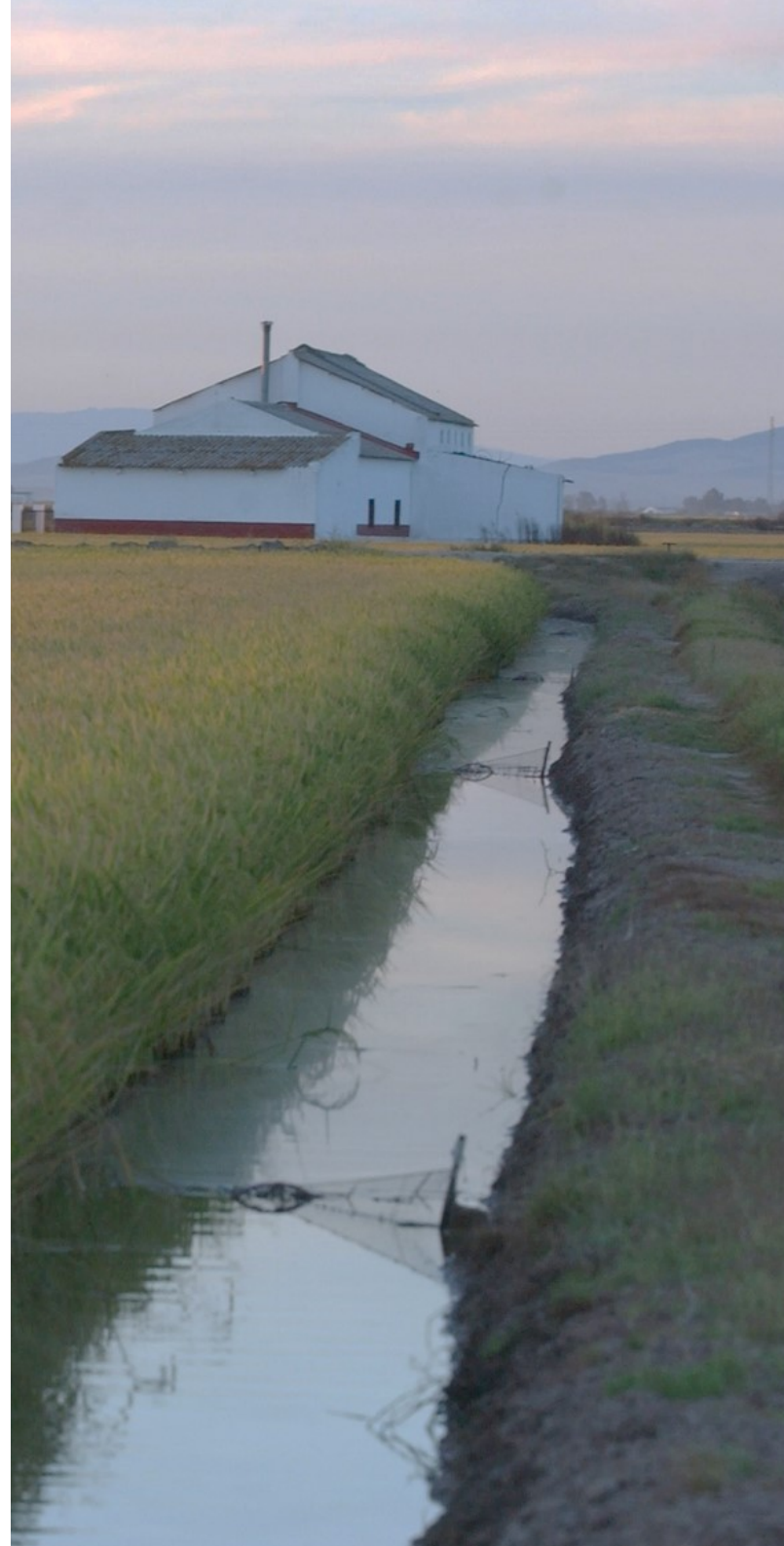
Quality

Alfocan maintains stringent quality control measures, guaranteeing products of the highest standards for our valued partners.



Reliability

We establish strong and reliable partnerships with retailers, distributors, and restaurants, providing consistent and timely deliveries and trust.



Why choose crayfish?



Our product is one of a kind, raised in a natural and wild environment, sustainably fished, fresh, and delicious. The unrivaled quality of our crayfish is apparent in its unique flavor and the tender texture of its meat.



UNIQUE & ORIGINAL



VERSATILE



NATURAL



HIGH PROTEIN



LOW SODIUM



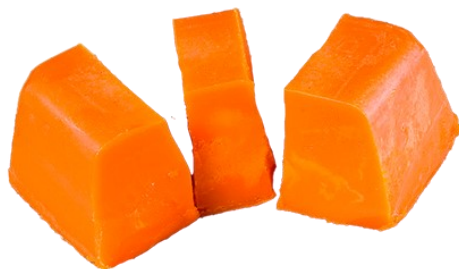
WHOLE

Our crayfish are available either raw or cooked, and natural, seasoned or in a variety of traditional preparations (such as Asian spices, dill and à la nage sauces.)



TAILS

We produce our crayfish tails from 100% natural, peeled and deveined crayfish. We then block or individual quick frozen (IQF) by nitrogen, which preserves all the natural and organoleptic properties of the tail meat.



SPECIALITY ITEMS

Our specialty items are mainly meant for foodservice or food processing and provide processors and chefs around the world with delicious ingredients for their crayfish recipes.



MEAL

Our crayfish meal comes from sustainably wild-caught freshwater crayfish and is 100% natural and from a single-species. Its organoleptic and nutritional properties are highly appreciated for fishing baits, pet-food and fish feed.

WHOLE



ASIAN SPICES

Our crayfish prepared in a flavorful Asian spice sauce.

Standard Sizes (pcs/tray): 10-12 | 15-20 | 20-25 | 25-30

Primary packaging: 500 g of crayfish and about 325 ml "Asian spice" sauce per tray

Shelf life: 24 months from production date (at -18 °C)



CRAYFISH IN DILL SAUCE

Our crayfish prepared following the traditional Nordic recipe with the finest fresh crown dill.

Standard Sizes (pcs/kg): 10-16 | 16-22 | 24-30 | 28-35 | 30-40

Primary packaging: 1 kg net crayfish and about 800 ml dill sauce per tray or 700 g net crayfish and about 560 ml dill sauce per tray

Shelf life: 36 months from production date (at -18 °C)



CRAYFISH À LA NAGE

Our crayfish prepared with the traditional French à la nage sauce.

Standard Sizes (pcs/tray): 10-12 | 15-20 | 20-25 | 25-30

Primary packaging: 500 g net crayfish and about 300 ml "à la nage" sauce per tray

Shelf life: 24 months from production date (at -18 °C)



WHOLE COOKED CRAWFISH

Our classic crawfish, cooked and prepared to your liking – Cajun seasoned or unseasoned.

Standard Sizes (pcs/lb): 16-22 | 10-15 | U-10

Primary packaging: 5 or 3 lbs. bag

Shelf life: 24 months from production date (at -18 °C)

WHOLE



RAW FROZEN CRAYFISH

Our raw crayfish freshly frozen to maintain their high quality and natural properties for your kitchen.

Standard Sizes (pcs/kg): 20-30 | 30-40 | 46-60 | 70-90

Primary packaging: 1 kg tray or Bag (bulk)

Shelf life: 24 months from production date (at -18 °C)



COOKED AND FROZEN CRAYFISH

Our natural cooked crayfish, frozen to maintain their high quality and natural properties.

Standard Sizes (pcs/kg): 10-16 | 16-22 | 20-30 | 24-20 | 28-35 | 30-40 | 46-60

Primary packaging: 1 kg tray or Bag (bulk)

Shelf life: 24 months from production date (at -18 °C)



COOKED CRAYFISH (MAP)

Our crayfish cooked and packed straight in a modified atmosphere to ensure their maximum freshness.

Standard Sizes (pcs/kg): 16-22 | 23-30 | 31-45 | 46-60

Primary packaging: 500 g net thermo-sealed tray with label

Shelf life: 10 days from production date (0 to +4 °C)



COOKED AND FROZEN CRAYFISH

Our 100% natural crayfish are cooked to perfection, giving them a tender texture and rich flavour.

Standard Sizes (pcs/kg): 31-45

Primary packaging: 2 kg net polystyrene tray with label

Shelf life: 24 months from production date (at -18 °C)

TAILS



CRAYFISH TAILS B.Q.F.

Our peeled crayfish tails, cooked and block frozen to maintain their delicate meat and lock in their natural flavour.

Standard Sizes (pcs/lb): U-100 | 100-150 | 150-200 | 200-UP

Primary packaging: 2 kg bag | 500 g bag | 1 lb. bag

Shelf life: 24 months from production date (at -18 °C)



FRESH CRAYFISH TAILS (MAP)

Our crayfish tails cooked and packed straight in a modified atmosphere to ensure their maximum freshness.

Standard Sizes (pcs/lb): 100-150 | 150-200

Primary packaging: 500 g tray

Shelf life: 10 days from production date (between 0 °C and +4°C)



CRAYFISH TAILS I.Q.F.

Our crayfish tails, cooked and individually quick frozen for the highest convenience and the best quality.

Standard Sizes (pcs/lb): U-100 | 100-150 | 150-200 | 200-UP

Primary packaging: 5 kg bag | 1 kg net drained weight or 1kg gross bag

Shelf life: 24 months from production date (at -18 °C)



CRAYFISH TAILS SKEWERS

Our crayfish tails skewers, cooked and individually quick frozen or packed straight in a modified atmosphere to ensure the best experience.

Primary packaging: 6 skewers with 6 crayfish tails each / 120 g per tray | 20 skewers with 6 crayfish tails each / 420 g per bag

Shelf life: For the frozen, 24 months from production date (at -18 °C) and 8 days from production date (between 0 °C and +4°C) for the fresh

SPECIALITY ITEMS



CRAYFISH "FUMET"

Our fumet prepared with fresh crayfish and selected natural ingredients for the fullest crayfish flavour.

Primary packaging: 1 kg crayfish Fumet. Trays are thermo-sealed and frozen.

Shelf life: 24 months from production date (at -18 °C)



CRAYFISH DELICE

Our crayfish delice, manually prepared from 100% cooked crayfish fat.

Primary packaging: 2 kg crayfish delice per bag. Bags are vacuum-packed, thermo-sealed and frozen.

Shelf life: 24 months from production date (at -18 °C)



CRAYFISH PULP

Our crayfish pulp, obtained from 100% cooked crayfish.

Primary packaging: 2 kg crayfish pulp per bag. Bags are vacuum-packed, thermo-sealed and frozen.

Shelf life: 24 months from production date (at -18 °C)



FROZEN CRAYFISH BUTTER

Our butter, a classic prepared with fresh crayfish and selected ingredients for the finest crayfish flavour.

Primary packaging: 1 kg crayfish butter. Trays are thermo-sealed and frozen.

Shelf life: 24 months from production date (at -18 °C)

MEAL



CRAYFISH MEAL

Our crayfish meal comes from sustainably wild-caught freshwater crayfish and is 100% natural and from a single-species. Its organoleptic and nutritional properties are highly appreciated for fishing baits, pet-food and fish feed.

Primary packaging: 20 kg bags or 900 kg big bags

Shelf life: 26 months from production date.

CONTACT DETAILS

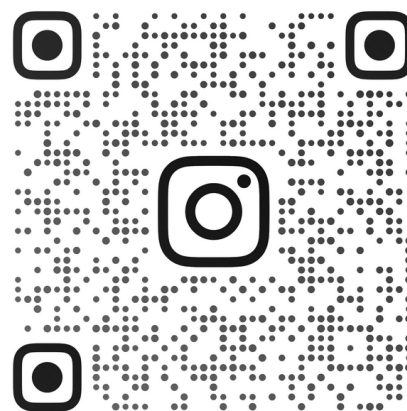
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