





ALONDRA SEAFOOD THE NEW SEAFOOD GENERATION

The new seafood generation is entering the market, poised to transform the seafood industry with a portfolio of cryogenically frozen shellfish, preserved at ultra-low temperatures and processed using an ancestral, stress-free sacrifice technique that safeguards the product's inherent quality and fresones.

Driven by our unwavering commitment to innovation and our deep reverence for raw materials and their origins, we are proud to unveil a comprehensive catalogue of shellfish offerings, sourced from the world's most esteemed fishing grounds. Quality, versatility, and consistency form the core values we extend to all clients seeking a distinctive product—one that not only excels in performance and profitability but also brings unmatched reliability to the kitchen.

This new category of shellfish is the culmination of over 30 years devoted to the sea and the pursuit of excellence—a pioneering endeavor spearheaded by Iván Rodríguez, CEO of the group. As the third-generation leader of the company, Iván has redefined the conventional approach to shellfish processing, giving rise to a groundbreaking concept in cryogenically preserved seafood whose organoleptic properties surpass even those of fresh product.



THREE GENERATIONS OVER 40 YEARS OF TRADITION & INNOVATION IN SERVICE TO THE SEA

From a humble bicycle delivering fresh fish in the 1960s to becoming a leading name in premium seafood, our story is one of passion, perseverance, and purpose. Spanning three generations, our family legacy is built on deep respect for the ocean, tireless dedication, and an unbreakable commitment to quality. Tradition grounds us, innovation propels us—and the sea continues to inspire everything we do.



INNOVATION ROOTED IN EXPERIENCE BRIDGING PAST AND FUTURE TO ACHIEVE EXCELLENCE

Led by the third generation, we seamlessly merge time-honored expertise with forward-thinking innovation. Our approach embraces cutting-edge technology while staying true to the values that define us: uncompromising quality, sustainable practices, and an unwavering attention to detail. It's the perfect balance of legacy and progress—crafted to set new standards of excellence.





WHAT SETS US APART AS THE FINEST SEAFOOD ON EARTH

In our constant pursuit of excellence and unwavering commitment to innovation and technology, we have developed an entirely new category of seafood, distinguished by its exceptional quality, texture, and freshness. These qualities are achieved through a sophisticated combination of state-of-the-art processing and production techniques that preserve the seafood's freshness and quality even better than if it were still alive.

Every stage of our meticulously designed production process is essential and executed with precision, from harvesting to final distribution.

The method used to dispatch seafood has a significant impact on meat quality. Stress during conventional live slaughter triggers the formation of compounds such as lactic acid and adrenaline, resulting in metallic off-flavours, reduced eating quality, and the onset of rigor mortis, which toughens the meat.

Our proprietary stress-free harvesting technique ensures a humane process that preserves the seafood's natural juices, authentic flavour, and delicate texture. The result is a product that is superior to fresh and exceptionally easy to peel.

To lock in these qualities, all of our seafood undergoes cryogenic freezing at temperatures as low as -120°C . This advanced cryopreservation process preserves the product's organoleptic properties while providing a shelf life of up to two years from the date of production.

Every product in our portfolio is suitable for raw consumption and carries our Sushi Quality certification. Our range has been created to reveal the true taste of seafood anywhere in the world, delivering consistent quality, reliability, and outstanding versatility for professional kitchens.

WHERE TRADITION MEETS INNOVATION: THE TECHNIQUES BEHIND THE TASTE



SAFE RAW CONSUMPTION – SUSHI- GRADE QUALITY

Through advanced techniques, we eliminate microbial load, ensuring our seafood is safe for raw consumption with full health assurance. This guarantees chefs the freedom to explore raw and semi-raw culinary creations—sashimi, sushi, tataki, ceviche, tiraditos, and more—without any risk.



ELIMINATING THE LIMITATIONS OF FROZEN SEAFOOD

To preserve the natural flavor and texture of seafood, we process it at temperatures as low as -184°F, far colder than standard freezing at -4°F. This advanced method prevents the loss of internal juices and the softening of the meat, ensuring that the fresh, sea-to-table taste and texture are flawlessly maintained for up to two years of shelf life.



NOBLE HARVESTING METHOD – A STRESS-FREE APPROACH

Our stress-free harvesting method ensures a humane process that eliminates unnecessary suffering. The result is seafood that retains all of its natural juices, delivering a pure, unaltered flavour and a perfectly preserved texture.



FRESH PRODUCTS – WE PROCESS LIVE SEAFOOD

Our seafood is harvested at its peak, between June and March, and transported live in water to our facilities. This ensures that we can apply our techniques to seafood as fresh as the moment it was caught, preserving its full organoleptic qualities and delivering the highest standards of taste and texture.



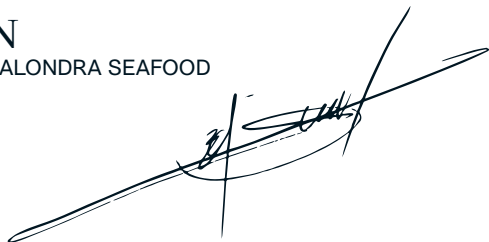
100% MEAT UTILIZATION

Our process guarantees that the meat separates effortlessly from the shell, maximizing yield and simplifying kitchen handling. This precision allows chefs around the world to craft exceptional dishes with ease, delivering an elevated dining experience.

EXPERIENCE THE PURE ESSENCE OF SEAFOOD!



JIALE PAN
EXECUTIVE CHEF ALONDRA SEAFOOD



Our seafood represents the pinnacle of both the ocean and gastronomy. Alondra Seafood was born to redefine the future of seafood, establishing itself as the next generation of premium offerings. This curated portfolio is designed specifically for chefs seeking to deliver exceptional quality and unmatched versatility, anywhere in the world.

Surpassing the standards of fresh seafood, our products offer an incomparable combination of freshness and adaptability, making them the perfect addition to any menu. Whether for traditional Mediterranean dishes, fusion concepts, or global culinary innovations—such as Asian-inspired creations—the versatility of our seafood allows chefs to bring the true taste of the sea to life in every dish.

Endorsed by renowned kitchens, our new approach to seafood addresses the challenges chefs face in both the kitchen and beyond. It delivers a consistently high-quality, waste-free product that opens up limitless creative possibilities for plating and presentation. With ease of peeling and handling, our seafood collection inspires chefs to surprise and delight their diners, elevating every culinary experience.



*Our Executive Chef
Jiale Pan cooking with
Alondra Seafood.*

BLUE LOBSTER

BLUE LOBSTER

HOMARUS GAMMARUS

The Blue Lobster, revered as the king of lobsters, stands as one of the most coveted seafood delicacies. Renowned for its distinctive texture and pristine, fresh flavor, it benefits from our advanced preservation techniques, ensuring its quality is preserved to perfection. Exceptionally versatile, it is the ideal choice for creating both innovative presentations and exquisite dishes, whether cooked or served raw.

SHELF LIFE, 2 years
PRESERVED AT -18°C

S FORMAT **400-600g/unit**
10 units/box - 5 kg box - 80 boxes/pallet

M FORMAT **600-800g/unit**
8 units/box - 5 kg box - 80 boxes/pallet

L FORMAT **800-1Kg/unit**
8 units/box - 7 kg box - 80 boxes/pallet

XL FORMAT **1-1.5Kg/unit**
6 units/box - 5,5 kg box - 80 boxes/pallet

XXL FORMAT **1.5-2Kg/unit**
4 units/box - 6 kg box - 80 boxes/pallet

PREPARATION METHODS	Sashimi or Sushi.	★
	Quick Fire or Tataki	
	Grilled	
	Stewed	
	Stewed with Rice	
	Carpaccio	
	Baked	★
Broths and Soups		
Seafood Salads	☆	
Seafood Cocktail		

* Weights are approximate and may vary according to size.



OTHER LOBSTER FORMATS

LOBSTER FUSION
HOMARUS GAMMARUS / AMERICANUS

This premium format seamlessly blends unparalleled quality, superior texture, and ultimate convenience. Our no-waste lobster is pre-cleaned and ready to cook, eliminating the need for additional preparation. Perfectly suited for catering, high-end events, and large-scale kitchens, it delivers exceptional flavor and presentation while maintaining profitability, ensuring a refined culinary experience without compromise.

* *Weights are approximate and may vary according to size.*



SHELF LIFE, 2 years
PRESERVED AT -18°C

FORMAT HALF OF A WHOLE
500-600g LOBSTER
15 units/box - 4.5 kg box - 80 boxes/pallet

PREPARATION METHODS	Sashimi or Sushi	★
	Fast Fire or Tataki	
	Grilled	
	Seafood Cocktail	
	Baked	★
	Seafood Salads	☆

LOBSTER DELIGHTS
HOMARUS GAMMARUS AND H. AMERICANUS

Crafted entirely from 100% peeled lobster knuckles, these prized cuts are among the most exquisite and sought-after parts of the lobster. Ideal for preparing cold dishes, salads, and seafood medleys, they offer a convenient, high-quality solution that simplifies kitchen tasks, all backed by the Alondra Seafood quality guarantee.

* *Weights are approximate and may vary according to size.*



SHELF LIFE, 2 years
PRESERVED AT -18°C

SMALL FORMAT
200g/unit
9 units/box - 1.8 kg box - 120 boxes/pallet

PREPARATION METHODS	Sashimi or Sushi	★
	Fast Fire or Tataki	
	Grilled	
	Baked	
	Seafood Salads	★
	Seafood Cocktail	☆

AMERICAN LOBSTER



HOMARUS AMERICANUS

American lobster is renowned for its premium-quality meat, firm texture, and delicate flavour. Thanks to our advanced cryogenic freezing process, it retains all of its natural qualities, delivering a product that is easy to prepare and offers outstanding yield. An ideal choice for recipes that combine profitability, exceptional quality, and the authentic taste of the sea.

SHELF LIFE,
PRESERVED AT -18°C

2 years

FORMAT

450-550g/unit

10 units/box - 5 kg box - 117 boxes/pallet

PREPARATION
METHODS

Sashimi or Sushi. ★
Quick Fire or Tataki
Grilled
Stewed
Stewed with Rice
Carpaccio
Baked ★
Broths and Soups |
Seafood Salads ☆
Seafood Cocktail |

* Weights are approximate and may vary according to size.



OTHER LOBSTER FORMATS

AMERICAN
LOBSTER HEADS

HOMARUS AMERICANUS

This product offers the perfect combination of ocean-fresh quality, exceptional texture, and operational efficiency in the kitchen. American lobster bodies processed using High Pressure Processing (HPP) technology to facilitate effortless meat extraction, nitrogen frozen, and 100% free from additives and chemicals.

SHELF LIFE, PRESERVED AT -18°C

2 years

FORMAT

28-36 u/box
7.26kg box -117 boxes /pallet

PREPARATION
METHODS

- Stocks & Broths ★
- Rice Dishes & Fideuà
- Bisques & Cream Soups
- Fish Stews
- Sauces & Reductions ★
- Flavoured Butters & Oils ☆
- Baked Dishes (Gratins & Stuffed Preparations)

* Weights are approximate and may vary according to size.



AMERICAN
LOBSTER MEAT

HOMARUS AMERICANUS

This format offers the perfect combination of premium quality, firm texture, and maximum operational efficiency. Raw American lobster meat, fully cleaned and peeled, is presented in a practical dual-compartment pack containing one tail and two claw-and-knuckle sets, with no glaze or chemical additives.

SHELF LIFE, PRESERVED AT -18°C

2 years

FORMAT

28-38 packs/box
4,5kg box- 117 boxes /pallet

PREPARATION
METHODS

- Griddle ★
- Grill
- Poaching
- Tataki
- Rice Dishes
- Fideuà
- Stews
- Baking
- Sautéing
- Wok Cooking

* Weights are approximate and may vary according to size.



RED LOBSTER

PALINURUS ELEPHAS

Succulent, intensely flavorful, and featuring an incomparable texture, our lobster is a standout highlight in our catalog. This balanced, low-fat ingredient presents endless culinary possibilities, seamlessly elevating both simple and sophisticated dishes. Packaged in bulk to offer exceptional versatility for a variety of preparations.

SHELF LIFE, 2 years
PRESERVED AT -18°C

S FORMAT
600-800g/unit
4-5 units/box - 2,5-3 kg box - 80 boxes/pallet

M FORMAT
800-1Kg/unit
4 units/box - 3-3,5 kg box - 80 boxes/pallet

L FORMAT
1-1,5Kg/unit
2-3 units/box - 3-3,5 kg box - 80 boxes/pallet

XL FORMAT
1,5-2Kg/unit
2 units/box - 4 kg box - 80 boxes/pallet

PREPARATION METHODS	Sashimi or Sushi.	★
	Quick Fire or Tataki	
	Grilled	
	Stewed	
	Stewed with Rice	
	Carpaccio	
	Baked	★
	Broths and Soups	
Seafood Salads	☆	
Seafood Cocktail		

* Weights are approximate and may vary according to size.



PINK SPINY LOBSTER

PALINURUS MAURITANICUS

Pink spiny lobster is prized for its delicate meat, firm yet succulent texture, and rich flavour with a refined hint of sweetness. Harvested from deep waters, it is a premium seafood offering an exceptional culinary experience. Its versatility makes it the perfect choice for both traditional recipes and contemporary fine dining creations.

SHELF LIFE, PRESERVED AT -18°C 2 years

FORMATO S

250-350g/unit

FORMATO M

350-500g/unit

FORMATO L

500g-700g/unit

FORMATO XL

700g-1Kg/unit

FORMATO XXL

1Kg-1.5Kg/unit

PREPARATION METHODS

Sashimi / Sushi ★

Quick Searing / Tataki

Griddle

Boiled

Rice Dishes

Carpaccio ★

Baked |

Stocks & Soups ☆

Seafood Salads |

* Weights are approximate and may vary according to size.



NORWAY LOBSTER

NEPHROPS NORVEGICUS

A rare gem and delicacy from the sea, our Norway Lobster boasts an exceptional level of quality, texture, and flavor that is truly unmatched. With its firm, smooth flesh, it peels effortlessly, even down to the most delicate legs. The claw meat, entirely edible and wonderfully tender, adds to its versatility, making it not only an exquisite delicacy but also an ideal choice for the most discerning palates.

SHELF LIFE,
PRESERVED AT -18°C

2 years

AVAILABLE SIZES FROM EXTRA XL TO M

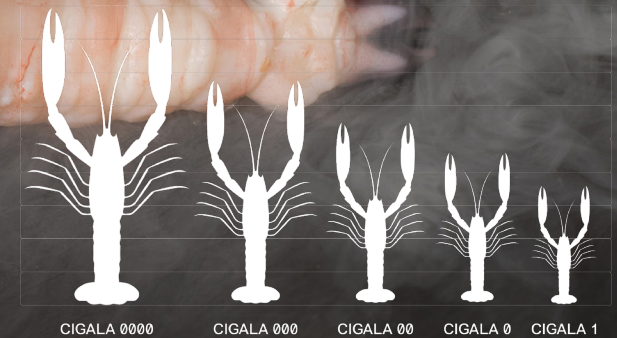
FORMAT

2Kg
per box
96 boxes/pallet

0000 Norway Lobster	3-4 pieces/Kg
000 Norway Lobster	5-7 pieces/kg
00 Norway Lobster	8-10 pieces/Kg
0 Norway Lobster	11-15 pieces/Kg
1 Norway Lobster	16-20 pieces/Kg

PREPARATION
METHODS

Sashimi or Sushi ★
Quick Fire or Tataki
Grilled
Stewed
Stewed with Rice
Carpaccio
Baked ★
Seafood Salads ☆
Seafood Cocktail |



* Weights are approximate and may vary according to size.



GOOSE BARNACLE

POLLICIPES POLLICIPES

Our stress-free harvesting technique enhances its sea flavor, delivering a much meatier texture and less toughness than with conventional methods.

It is the king of the most demanding coastlines. And with our goose barnacles, a whole world of possibilities opens up for innovation in preparation: fried, in stews, tempura, and more.

SHELF LIFE,
PRESERVED AT -18°C

2 years

AVAILABLE SIZES FROM
L, XL

2kg

1 tray per box

Trays of approximately 2 kg (variable weight)

96 boxes/pallet

PREPARATION
METHODS

Sashimi/Sushi ★
Quick Fire or Tataki
Boiled



* Weights are approximate and may vary according to size.



SPIDER CRAB

MAJA BRACHYDACTYLA

We carefully extract all the rich juices and the finest meat from the European spider crab, preserving its natural flavour and delicate texture.

This premium delicacy is packed in a convenient 200 g tub, while the shell is supplied separately, making it perfect for elegant presentations and high-end culinary creations. Available both raw and cooked.

SHELF LIFE,
PRESERVED AT -18°C

2 years

FORMAT

200g + Shell

8 units/box - 1,8 kg box - 80 boxes/pallet

PREPARATION
METHODS

Boiled ★
Steamed
Grilled
Roasted
Baked



* Weights are approximate and may vary according to size.





Our -148°F cryogenization process meticulously preserves the flavor and texture of our products, ensuring exceptional quality with every bite.



A detailed view of the Blue Lobster's peeled tail and claw, expertly preserved using our noble harvest stress-free processing technique.



GOURMET CARPACCIOS & TARTARES

Our range of frozen seafood carpaccios and tartares has been developed to deliver premium-quality products that meet the latest culinary trends and the demands of today's foodservice industry.

Produced from carefully selected seafood and manufactured under strict quality controls, these products stand out for their freshness, exceptional flavour and elegant presentation.

Our carpaccios feature thin, delicate slices, perfect for gourmet recipes and refined plating. The tartares offer a rich texture and outstanding taste, providing versatile products that are ready to serve or can be easily customised by chefs.

Designed for the hospitality sector, foodservice distributors and catering professionals, this range combines convenience, food safety and outstanding gastronomic value, ensuring consistent quality, ease of use and premium results every time.

ITEM	PRESENTATION	BOX WEIGHT	BOXES PER PALLET
WHITE SHRIMP CARPACCIO 80 G <i>Parapenaeus longirostris</i>	12 UNITS/BOX	~960 g	240
RED SHRIMP CARPACCIO 50 G <i>Aristeus antennatus</i>	12 UNITS/BOX	~1Kg	240
RED SHRIMP CARPACCIO 80 G <i>Aristeus antennatus</i>	12 UNITS/BOX	~960 g	240
NORWAY LOBSTER CARPACCIO 50 G <i>Nephrops norvegicus</i>	12 UNITS/BOX	~600 g	240
COMMON PRAWN CARPACCIO 50 G <i>Palaemon serratus</i>	12 UNITS/BOX	~600 g	240
GLASS SHRIMP CARPACCIO 50 G <i>Plesionika edwardsii</i>	12 UNITS/BOX	~600 g	240
REFRIGERATED OCTOPUS CARPACCIO 80 G <i>Octopus Vulgaris</i>	10 UNITS/BOX	~0,8 Kg	240
FROZEN OCTOPUS CARPACCIO 80 G <i>Octopus Vulgaris</i>	10 UNITS/BOX	~0,8 Kg	240
WHITE SHRIMP TARTARE 50 G <i>Parapenaeus longirostris</i>	9 UNITS/BOX	~450 g	120
NORWAY LOBSTER TARTARE 50 G <i>Nephrops norvegicus</i>	9 UNITS/BOX	~450 g	120



SOURCING AND FISHING REGIONS

We meticulously source our seafood from the world's most prestigious regions, transporting it live in water tanks to our cutting-edge facility in Spain. Driven by an unwavering commitment to excellence, we uphold the highest standards at every step—ensuring that only the finest, freshest seafood reaches your table, setting a new benchmark in quality and luxury.



CONTACT US

EMAIL

hola@laalondraseafood.es

WEB

www.laalondraseafood.es



WWW.LAALONDRASEAFOOD.ES