

FOR IMMEDIATE RELEASE



Angulas Aguinaga & Royal Crema con Bacalao y Pimientos Selected as a Finalist in the 2024 Seafood Excellence Global Awards



Irura, Spain, 27th March 2024 – [Angulas Aguinaga](#) & Crema con Bacalao y Pimientos has been selected as a finalist in the Best Retail Product category for the 2024 Seafood Excellence Global Awards. Winners of the competition will be selected and announced on 23 April 2024, at 18:15 during the 30th edition of [Seafood Expo Global/Seafood Processing Global](#) which takes place 23 – 25 April in Barcelona, Spain.

Royal®, specialized in cod and smoked salmon of the highest quality, which offers convenient formats to meet the needs of its consumers. The secret of the quality of Royal® products is the origin of the raw material and a unique production process that combines traditional techniques with the most modern technology.

They have now developed a totally new product. Starting from the classic Spanish recipe of peppers stuffed with cod, we created this new reference ideal to use as a spread or filling. A new very versatile solution, with the quality and flavour that characterises the brand, for hot and cold use in multiple preparations.

The Seafood Excellence Global Awards competition features and recognizes the best seafood products represented at the Expo. Royal Crema de Bacalao con pimientos will be displayed during the three-day event in the Seafood Excellence Global stand located in Galleria, between halls 4 and 5, and can also be

viewed on the Expo's website at www.seafoodexpo.com/global/seafood-excellence-global-awards-product-showcase.

Angulas Aguinaga enriched lives by innovating in convenient and delicious seafood products since 1974. Innovation has always been at the heart of this Angulas Aguinaga, taken in a broad sense to include efficient processes, creative designs and packaging, sales and marketing techniques, and organizational management. A consumer-centric approach is Angulas Aguinaga's calling, discovering consumers' needs and problems and, once identified, endeavoring to offer up differential solutions that respond to those market needs. This approach helps keep them firmly in the lead.

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About Angulas Aguinaga

The history of our company begins in the year 1974 when several family businesses with a long tradition in fishing and marketing of elvers decided to join their efforts and create the largest company in the sector. Currently having over 800 employees across their Irura factory and their production plants in Cambados, Burgos, Palencia, Barcelona and Genova are working on expanding and maintaining the spearhead position of all their products and brands such as La Gula del Norte®, Krissia®, Aguinamar®, Royal® or Riunione®.

About Seafood Expo Global and Seafood Processing Global

Seafood Expo Global and Seafood Processing Global form the world's largest seafood trade event. Thousands of buyers and suppliers from around the world attend the annual, three-day exposition to meet, network and conduct business. Attending buyers represent importers, exporters, wholesalers, restaurants, supermarkets, hotels, and other retail and foodservice companies. Exhibiting suppliers offer the newest seafood products, processing and packaging equipment, and services available in the seafood market. SeafoodSource.com is the exposition's official media. The exposition is produced by Diversified Communications, the international leader in seafood-industry expositions and media.
www.seafoodexpo.com/global.

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