



Angulas Aguinaga & Royal Cocotte de Moules Recette Beurre, Ail et Persil Selected as a Finalist in the 2024 Seafood Excellence Global Awards



Irura, Spain, 27th March 2024 – <u>Angulas Aguinaga</u> & Royal Cocotte de Moules Recette Beurre, Ail et Persil 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 <u>Seafood Expo Global/Seafood Processing Global</u> which takes place 23 – 25 April in Barcelona, Spain.

Discover the new Mussels with butter, garlic and parsley, a new, tasty and surprising recipe, ideal to enjoy alone or to share. In just 2 and a half minutes in the microwave you will have a high quality recipe. To provide a product of the highest quality, Angulas Aguinaga works hand in hand with local 'bateeiros' (mussel farmers) to select the best mollusks according to their quality and characteristics at each time of the year. The mussels from the Galician estuaries are from extensive aquaculture, which hosts advantages such as, it only consumes the resources of the circulating environment, making it unnecessary to add nutrients, antibiotics or nutritional supplements, therefore generating less impact on the area than other types of aquaculture. Mussels are gaining popularity thanks to the current food trend, which opts for locally sourced products full of nutritional properties that are beneficial to our health. In this sense, mussels are a food of high nutritional density because in few kilocalories they provide numerous nutrients of interest.

The Seafood Excellence Global Awards competition features and recognizes the best seafood products represented at the Expo. Royal Cocotte de Moules Recette Beurre, Ail et Persil 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 <u>www.seafoodexpo.com/global/seafood-excellence-global-awards-product-showcase</u>.

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.

Media Contact

Ana Isabel Sillero, Marketing Angulas Aguinaga asillero@angulas-aguinaga.es 627587974