

— EST 1995 —

NUCHAR

CALIDAD QUE INSPIRA

The best seafood product SELECTION
READY to prepare the most exquisite recipes.



30
AÑOS
JUNTOS

**INNOVACIÓN
LIDERAZGO
FUTURO**
DESDE 1995

Brasmar
GROUP



Our commitment to taste and know-how

At NUCHAR, we have never settled for things that were already invented. Over our years of experience, we've found that everything gets better when we add creativity to what already exists. That's how we took all our knowledge and brought it to the sea. The secret to success lies in using top-quality products as the foundation for any creation—and from there, innovating, testing, and experimenting with the confidence that the result will be surprising.



FONCASAL,
established in 1995.
Innovation,
Leadership,
Future.

Foncasal is a Spanish company headquartered in Logroño, La Rioja, specialized in the production of food products, particularly in the processing of cephalopods such as octopus, squid, and cuttlefish.

Its most recognized brand is NUCHAR, under which its products are marketed.

In 2019, the Portuguese multinational BRASMAR GROUP acquired Foncasal, thereby expanding its presence in both the Iberian and international markets.

The SUCCESS of NUCHAR products is based on the following key claims: **HEALTHY, INNOVATIVE, LONG SHELF LIFE, CAREFULLY PRESENTED, FLAVORFUL, and SURPRISING.**

Foncasal is equipped with the highest technology in the sector and makes a strong annual investment in R&D, which allows the company to offer **GUARANTEE AND TRUST** to all our consumers.

In 2025, FONCASAL celebrates three decades of leadership in the innovation and processing of cooked cephalopods, consolidating its position in more than 30 countries where NUCHAR products are consumed.

This milestone is not only a celebration of past achievements, but also a roadmap for the future—based on the pillars of perseverance, excellence, and teamwork. These core values have established FONCASAL as one of the leading operators in the refrigerated cooked octopus market under the NUCHAR brand.



Annual Turnover:
€40 million

Export Markets:
30+ countries

Employees: 120+

+ 1500 Skus

WHY BUY NUCHAR PRODUCTS?



LONG SHELF LIFE

Thanks to the most modern techniques of packaging and pasteurization, we guarantee and extremely long expiration 180 days.



BREAKDOWN OF COSTS AND THE EXACT COST

Most our presentations are products of FIXED WEIGHT. We can calculate accurately the breakdown of cost of our dishes.



REFRIGERATED PRODUCT

There is no needed to wait our product to get defrosted. It comes in refrigerated. It is as simple as open the packing, heat the product and add your personal touch. Being a cooked product can be consumed directly, straight away, from packaging.



EXTRA PROTECTION CONTAINER "0" BREAKS

The packaging of NUCHAR products adapts itself as a second skin to the product, and together with the protective tray, gives us practically 0% in BREAKS OR VACUUM LOSSES, guaranteeing a LONGEST SHELF LIFE without losing its properties.



A DELICACY TO ELABORATE INFINITY OF RECIPES

The octopus is considered a delicacy for its cut, texture and taste of the sea. We specialize in cooking CEPHALOPODS and especially OCTOPUS.



HEALTHY PRODUCT

Rich in Omega 3, it is a source of proteins, vitamins and minerals, very low in saturated fats.



Ours
Products
Innovative, healthy, tasty and surprising



NUCHAR COOKED OCTOPUS displays its firm, compact texture, deep flavor, and excellent gelatinousness, both hot and cold.

Grilled, baked, air-fried, or BBQ, prepared in vinaigrette, tempura, Galician-style, to top pasta or rice dishes... it's a versatile product; once you open the package, the festival is underway.

We are what we eat and love,
bite and passion,
heart and sensation!



Chef ejecutivo: ALVARO SMIT



QUALITY COMMITMENT



ORIGIN

Selection of raw materials from the best fishing



PRODUCTION

Process integration, traceability, and food safety.



PERSONAL TREATMENT

Close contact with our employees and clients. Active listening.



CLIENT

Developing strategies to grow together.



SERVICE

We strive for maximum efficiency and speed in our responses.



CONSUMER

Flavor, Health, Sustainability, and Creativity

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COOKED OCTOPUS

Ready to eat!



COOKED OCTOPUS IN ITS JUICE

SKIN TRAY.



COOKED OCTOPUS IN ITS JUICE 4 LEGS 500-700g

REF/CODE: 301117



1 LEG 150-200g

REF/CODE: 301010



2 LEGS 160-200g

REF/CODE: 301176



2 LEGS 250-350g

REF/CODE: 301012



1 LEG 240-340g

REF/CODE: 301147



3 LEGS 500-700g

REF/CODE: 301118



2 LEGS 400-600g

REF/CODE: 301120



4 LEGS 380-500g

REF/CODE: 301174

COOKED OCTOPUS

SKIN TRAY.



COOKED OCTOPUS 3 or 4 LEGS 500g

REF/CODE: 301104



COOKED OCTOPUS 1 LEG +240g APROX

REF/CODE: 301110



PULPO SELECCIÓN COCIDO 2 PATAS 500g

REF/CODE: 301101



MEDIUM COOKED OCTOPUS 400g

REF/CODE: 301121



WHOLE COOKED OCTOPUS

REF/CODE: 301161/301116

PULPO SELECCIÓN COCIDO

COOKED OCTOPUS RETAIL FORMAT

SKIN TRAY.



COOKED OCTOPUS 3 LEGS 200G

REF/CODE: 301169



COOKED OCTOPUS 2 LEGS 200g

REF/CODE: 301160



WHOLE COOKED OCTOPUS

REF/CODE: 301172



SLICED COOKED OCTOPUS 150g

REF/CODE: 301212



COOKED OCTOPUS CARPACCIO 80g

REF/CODE: 301279

PULPO SELECCIÓN COCIDO

COOKED OCTOPUS INDIVIDUAL FORMAT

SKIN TRAY.



COOKED OCTOPUS 1 LEG 160-180g

REF/CODE: 301159



1 LEG 200-240g

REF/CODE: 301126



1 LEG 180-200g

REF/CODE: 301125



1 LEG 140-160g

REF/CODE: 301122

FORMAT
FOOD SERVICE



MASTER BOX 24 UND



EXPO BOX 12 UND

PULPO SELECCIÓN COCIDO

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CUTTLEFISH
& GIANT SQUID

Ready to eat!

CUTTLEFISH & GIANT SQUID

SKIN TRAY



COOKED WHOLE CUTTLEFISH

REF/CODE: 301619



COOKED SLICED CUTTLEFISH

REF/CODE: 301508



BABY COOKED CUTTLEFISH

REF/CODE: 301511



COOKED SLICED GIANT SQUID

REF/CODE: 301620



COOKED SLICED GIANT SQUID

REF/CODE: 301518

COOKED CUTTLEFISH

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PRAWNS & MUSSELS

Ready to eat!



PRAWNS & MUSSELS

SKIN TRAY.



COOKED PRAWNS ASC 200g

REF/CODE: 302101



COOKED MUSSELS (RETAIL)

REF/CODE: 301601



COOKED MUSSELS (FOOD SERVICE)

REF/CODE: 302102



COOKED PRAWNS (RETAIL)

REF/CODE: 302101



COOKED PRAWNS (FOOD SERVICE)

REF/CODE: 302102

COOKED PRAWNS & MUSSELS

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CALIDAD QUE INSPIRA

COOKED GIANT SQUID

Ready to eat!



COOKED GIANT SQUID

SKIN PACK



COOKED GIANT SQUID 265 g

REF/CODE: 301609

SLICED COOKED GIANT SQUID
(RETAIL)

REF/CODE: 301599



COOKED GIANT SQUID Vacuum-packed
1KG (FOOD SERVICE)
REF/CODE: 301517



SLICED COOKED GIANT SQUID Vacuum-packed
1KG (FOOD SERVICE)
REF/CODE: 301569

GIANT SQUID

COOKED OCTOPUS Vacuum-packed FOOD SERVICE



COOKED OCTOPUS 10 or 12 LEGS Vacuum-packed
1KG (FOOD SERVICE)

REF/CODE: 301028



COOKED OCTOPUS 7 or 9 LEGS Vacuum-packed
1KG (FOOD SERVICE)

REF/CODE: 301022



COOKED OCTOPUS 5 or 7 LEGS Vacuum-packed
1KG (FOOD SERVICE)

REF/CODE: 301000



SLICES COOKED OCTOPUS Vacuum-packed
1KG (FOOD SERVICE)

REF/CODE: 301306

COOKED OCTOPUS

SEAFOOD SALADS

Marinated

Packaged in MAP trays



OCTOPUS SALAD WITH OLIVES 500G

REF/CODE: 301022



TRADITIONAL SPANISH OCTOPUS SALAD (SALPICÓN STYLE) 500G

REF/CODE: 000000



MUSSELS IN GARLIC SAUCE 500G

REF/CODE: 301096



TRADITIONAL SPANISH SEAFOOD SALAD (SALPICÓN STYLE) 500G

REF/CODE: 301092

SEAFOOD PRODUCTS



CEVICHE is a traditional recipe from Peruvian and Ecuadorian cuisine, made by harmoniously combining fresh fish or seafood with citrus juices and pickled fresh vegetables such as chili peppers or onions — and of course, fresh cilantro.

The sauce that accompanies this dish is called “leche de tigre” (tiger’s milk), named for its white color and its supposed restorative properties. La leche de tigre es el jugo que resulta de macerar los langostinos con el zumo de limón, el ají, la sal y el cilantro.



SEAFOOD COCKTAIL 200g

Ingredients:

Geant squid
Octopus
Mussels (fruit)
Prawn



SEAFOOD SALADE 250G

Ingredients:

Vegetable mix:
Red, yellow, and green bell peppers
Small onions, Green and black olives
Pacific squid, Mussels (fruit), Prawns
Surimi



OCTOPUS SALAD 200g

Ingredients:

Octopus slices, Mussels
Bell peppers: Red, green, yellow
Olives: Green and black, Tomatoes
Dressing:
Olive oil, vinegar, chives



SMOKED COD SALAD 250g

Ingredients:

Smoked cod flakes
Bell peppers Red, green, yellow
Olives: Green and black
Spring onions, tomatoes
Dressing: Olive oil, vinegar, spring onion

SPECIAL AIR FRYER



SKIN TRAY.



COOKED OCTOPUS SKEWERS
AND SEASONED BOILED BABY POTATOES



COOKED BABY OCTOPUS, CUTTER-
FISH & SLICED GIANT SQUID

REF/CODE: 301549



COOKED CUTTERFISH, PRAWNS AND
OCTOPUS LEGS 225g

REF/CODE: 301554



COOKED OCTOPUS LEGS and BOILED POTATOES
to prepare "Pulpo a la Gallega" –
a traditional Spanish recipe.

REF/CODE: 301283

SPECIAL AIRFRYER

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AÑOS
JUNTOS

FONCASAL

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