

# ANCHOVIES



## ROQUE

*Collioure, France*

### SENSORY PROFILE

**Anchovies in salt:** These filets still have the spines attached and should be soaked in cold water for 20-30 minutes to de-salt and allow for easy removal of the spine.

**Anchovies in Sunflower Oil (deboned filets):** Roque packs their Anchovies in sunflower oil because the flavor is neutral (compared to olive oil) and this allows for the full flavor of the fish to be enjoyed.

**Cream of Anchovy (deboned filets):** Anchovy are ground into a paste and blended with sunflower oil and vinegar.

**Roquerones (anchovies marinated in vinegar):** Made from fresh (not cured) anchovies. Marinated in 80% white vinegar and 20% red vinegar overnight, then rinsed, dried, and packed in sunflower oil

### TRADITION

The Roque facilities are situated in the town of Collioure, France on the Mediterranean sea, just north of the border with Spain. This specific area of the Mediterranean is renowned for anchovies that travel in the shoals of the warm waters. Using a five-hundred-year old technique, the fish are salted and allowed to cure for three months. During this time period, the head salter regularly monitors the maturation to determine when they are fully cured. The Roque family is one of only two remaining families producing anchovies in this region.

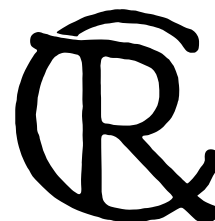
**REFRIGERATION** Keep Refrigerated

**PRODUCT NAME** Anchovies in Salt  
**ITEM NUMBER** RQ0080  
**CASE** 12 x 110g glass jars  
**UPC** 3296942222106

**PRODUCT NAME** Anchovies in Sunflower Oil  
**ITEM NUMBER** RQ0090  
**CASE** 12 x 150g glass jars  
**UPC** 3296940210013

**PRODUCT NAME** Cream of Anchovy  
**ITEM NUMBER** RQ0010  
**CASE** 12 x 140g glass jars  
**UPC** 3296940610011

**PRODUCT NAME** Roquerones (in vinegar)  
**ITEM NUMBER** RQ0200  
**CASE** 12 x 150g glass jars / 4 x 1kg  
**UPC** 3296944451023



**ROGERS  
COLLECTION**

REVISED 2/16/2017