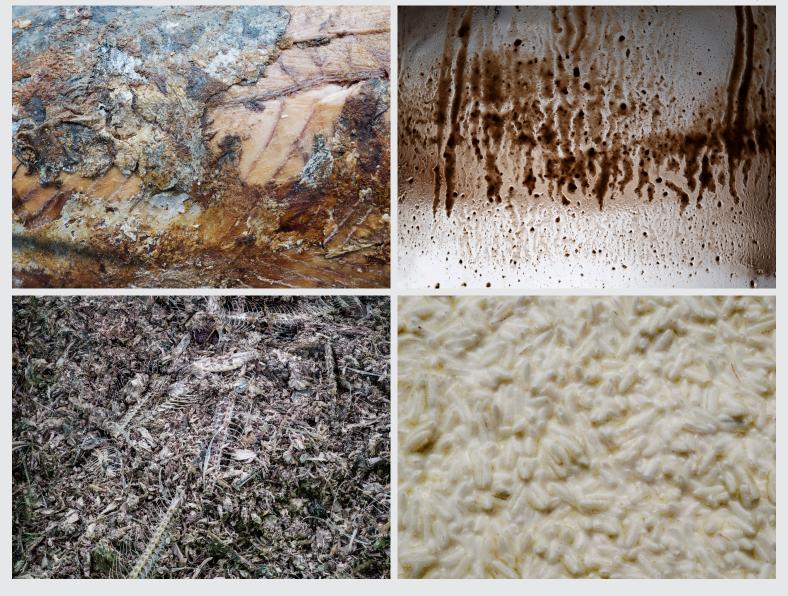
BLOCK Ø1 IMAGE



BLOCK Ø3 DESCRIPTION BLOCK Ø4 LINKS 1) Tuna loin cleaning process at the Calvo Group canning factory in Carballo. [Not found] 2) Detail of garum made with deer meat, salt and koji, developed in the restaurant Brut, in Llubí Mallorca. 3) Scraps left over from the tuna cleaning line at the Calvo Group's canning factory in Carballo. These scraps are reused for the manufacture of flour. 4) Steamed basmati rice tempered and inoculated with Aspergillus oryzae, also known as koji. Process developed at the Brut restaurant in Llubí, Mallorca. BLOCK 05 PEDRO PEGENAUTE AUTHOR BLOCK Ø6 RECIPE POTATO WAFERS WITH LEFTOVER SARDINE IN PAG-PAG STYLE **NO RESTOS** BLOCK Ø7 TITLE 45°15'00.0"S 60°35'21.1"W BLOCK Ø8 LOCATION -50.9/ 4 BLOCK