

# PRODUCT CATALOGUE 2023

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**CONSERVAS PEDRO LUIS** Owner-managed family company, founded in 1988 for the manufacture of high quality products. Over time we have adapted our production means to incorporate **technical resources**, meeting the highest quality and food safety standards, without losing sight of our roots and the principles of handmade production.



## PRODUCT TRACEABILITY AND ORIGIN.

We work closely with our support farmers **from the bank of the Ebro River in Navarra**. We plan and control the crops to ensure optimal harvesting time. Our seasonal products **are manufactured right after harvesting**, when they are the freshest and their flavour is at its best to preserve all their nutrients and properties. The continuous and rigorous controls undergone, and a strict control of traceability from the point of origin to the ultimate destination, ensure the organoleptic qualities and safety of our products.



# TRACEABILITY AND FOOD SAFETY



## ARTIFICIAL VISION MACHINE

- Prevents foreign bodies into the raw product.
- Final product with greater quality.



## X RAY MACHINE

- Fault detection process (metal, glass, stones...).
- Confirms the quality of the finished product.



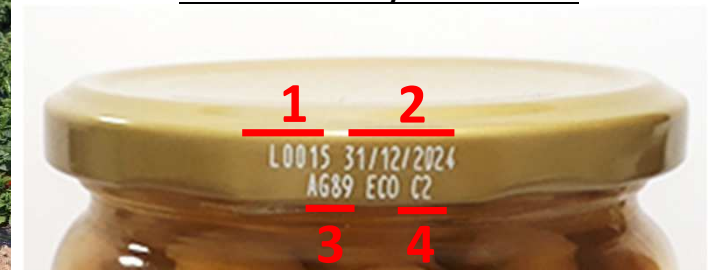
## STERILIZATION

- Horizontal retort (optimum heat transfer).
- $F_0$  control (lethality) both in our own and external qualified laboratories.



## CROP TRACEABILITY

1. L-0015 batch (julienne date of elaboration)
2. dd/mm/aaaa- Expiry date.
3. AG-89- Farmer code.
4. C2- Nº sterilization cycle and retort.



# CERTIFICATIONS AND WORKING SYSTEM (I)



The facilities of the company are awarded **IFS quality certification (International Food Standard)** meeting the most demanding requirements of food quality that exist today. We hold **IFS Higher Level Certificate**.



The Guarantee Trademark of **FACE** from the **Spanish Federation of Celiacs Association** certifies that our gluten free products go beyond what is stipulated by current legislation and comply with extra safety and quality controls, providing the greatest guarantees on the gluten content of our products.



**Organic** farmers, processors and traders, must comply with strict EU requirements if they want to use the EU organic logo or label their products as organic. The EU requires an equally strict control system with checks carried out at every stage of the organic chain.



The Institute for Food and Agriculture Quality of Navarra (INTIA) aims at the promotion of the food and agriculture of the Spanish region of Navarra. It is responsible for the **inspection and control** of almost all the products with certified **distinguished quality** of the Autonomous Region of Navarra.

# CERTIFICATION AND WORKING SYSTEM (II)



**PIMIENTO DEL PIQUILLO DE LODOSA:** The Pimiento del Piquillo de Lodosa is a pepper of an intense red colour; it is fleshy, compact, consistent, and has a firm and turgid texture, without being hard. Its taste is sweet, not acid at all, and with a certain roasted flavor. They are **cleaned one by one without immersing fruits in water or chemical solutions**; to preserve their primary characteristics.



**ESPÁRRAGO DE NAVARRA:** The asparagus under this Designation of Origin is white, has a soft texture, scarcely fibrous or not fibrous at all, and a perfect balance between the softness of its bitterness on the palate, mainly due to the cold nights of the production area and to the quality of the water and systems used for its cultivation.



**ALCACHOFA DE TUDELA:** The Artichoke from Tudela is one of the vegetables that has been more often flattered by the experts in cuisine. It is known as the flower of the vegetable garden, due to its characteristic shape. In Navarra, only the variety "**Blanca de Navarra**" is cultivated, and it can be distinguished from other varieties by its rounded shape and by the circular hole it has on the upper part, as the bracts or leaves do not get to join together to close the head.



We work with **Electronic Data Interchange (EDI)** which is the electronic interchange of business information using a standardized format; a process which allows one company to send information to another company electronically rather than with paper



We also work with **Trace One** to drive private label product **innovation**, support brand protection, and **accelerate** time-to-market for retailers, manufacturers and suppliers.



# ASPARAGUS FROM NAVARRA P.G.I.



White asparagus from Navarra 1 kg

Net W.: 660 g  
Drain W.: 425 g  
Capacity: 720 ml  
Products:  
Extra: 4/5; 5/7; 8; 7/10; 10/14; 14/22  
First: 6/10

*Harvested at night to avoid the heat and **manufactured right after***



White asparagus from Navarra

Net W.: 540 g  
Drain W.: 325 g  
Capacity: 580 ml  
N. products: 5; 6; 6/9



White asparagus tips from Navarra

Net w.: 220 g  
Drain w.: 135 g  
Capacity: 250 ml  
Caliber: Thick/Medium



White asparagus tips

Net w.: 220 g  
Drain w.: 135 g  
Capacity: 250 ml

White asparagus from Navarra 1/2 kg

Net W.: 390 g  
Drain W.: 250 g  
Capacity: 425 ml  
N. products: 4; 5; 4/6; 6/8; 8/12; 13/16



Organic white asparagus from Navarra 1/2 kg

Net w.: 390 g  
Drain w.: 250 g  
Capacity: 425 ml  
Caliber: 4/8; 8/16



## ORGANIC WHITE ASPARAGUS



Organic white asparagus tips  
Jar B-250  
Net w.: 220 g  
Drain w.: 135 g  
Capacity: 250 ml  
Caliber: Thick / Thin



Organic white asparagus tips  
Jar B-250  
Net w.: 220 g  
Drain w.: 135 g  
Capacity: 250 ml



# PIQUILLO PEPPERS FROM LODOSA D.O.



**Piquillo peppers from Lodosa**  
**Jar B-370**  
**Drain w.:** 330 g  
**Capacity:** 370 ml  
**N products:** 16/22; 22/30; stri



**Piquillo peppers from Lodosa**  
**Jar: B-250**  
**Net w.:** 215 g  
**Drain w.:** 205 g  
**Capacity:** 250 ml  
**N. products:** 8/18; strips

*Hand-peeled, **without using water**, to keep their original flavor*



## ORGANIC PIQUILLO PEPPERS



**Organic piquillo peppers**  
**Jar B-250**  
**Net w.:** 215 g  
**Drain w.:** 205 g  
**Capacity:** 250 ml  
**N. products:** 8/18



**Organic piquillo peppers strips**  
**Jar B-212**  
**Net w.:** 185 g  
**Drain w.:** 170 g  
**Capacity:** 212 ml



# PIQUILLO PEPPERS FROM LODOSA D.O.

Pedro Luis  
conservas selectas

*Hand-peeled, **without using water**,  
to keep their original flavor*



**Piquillo peppers**  
**Green and red**  
**Jar S-314**  
**Net w.: 280 g**  
**Drain w.: 240 g**  
**Capacity: 314 ml**



**Meat of piquillo**  
**peppers**  
**Jar 156**  
**Net w.: 145 g**  
**Capacity: 156 ml**







# ARTICHOKES FROM TUDELA P.G.I.

**Pedro Luis**  
conservas selectas

*Without citric acid to keep  
their natural flavor*



**Artichokes from Tudela**  
**Jar 16-REF**  
**Net w.:** 410 g  
**Drain w.:** 252 g  
**Capacity:** 445 ml



**Artichokes from Tudela**  
**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 400 g  
**Capacity:** 720 ml

## ORGANIC ARTICHOKES



**Organic artichokes  
from Tudela**  
**Jar 16-REF**  
**Net w.:** 408 g  
**Drain w.:** 260 g  
**Capacity:** 445 ml



**Organic artichokes,  
halves**  
**Jar B-370**  
**Net w.:** 345 g  
**Drain w.:** 210 g  
**Capacity:** 370 ml



**Artichokes from Tudela,  
halves**  
**Jar B-370**  
**Net w.:** 345 g  
**Drain w.:** 210 g  
**Capacity:** 370 ml



# ORGANIC TOMATO SAUCE



Made from *fresh tomatoes* harvested *at its optimum time*

from *fresh vegetables* (onion, leek, garlic...) and cooked with *extra virgin olive oil*



**Organic tomato spread**  
Jar B-250  
Net w.: 235 g  
Capacity: 250 ml



**Organic fried tomato sauce with piquillo**  
Jar B-370  
Net w.: 340 g  
Capacity: 370 ml



**Organic pisto (vegetable stew)**  
Jar B-370  
Net w.: 240 g  
Capacity: 370 ml



**Organic tomato with extra virgin olive oil**  
Jar B-370  
Net w.: 240 g  
Capacity: 370 ml



**Organic fried tomato sauce**  
Jar B370 / V-720  
Net w.: 340 / 660 g  
Capacity: 370 / 720 ml



**Organic crushed tomato**  
Jar B370 / V720  
Net w.: 340 / 660 g  
Capacity: 370 / 720 ml



**Organic tomato pulp**  
Jar B370 / V720  
Net w.: 340 / 660 g  
Capacity: 370 / 720 ml



*Made from fresh tomatoes harvested at its optimum time*

*from fresh vegetables (onion, leek, garlic...) and cooked with extra virgin olive oil*



**Tomato spread**  
Jar B-250  
Net w.: 235 g  
Capacity: 250 ml



**Fried tomato sauce with piquillo**  
Jar B-370  
Net w.: 340 g  
Capacity: 370 ml



**Tomato with extra virgin olive oil**  
Jar B-370  
Net w.: 340 g  
Capacity: 370 ml



**Crushed tomato**  
Jar B370 / V720  
Net w.: 340 / 660 g  
Capacity: 370 / 720 ml



**Fried tomato sauce**  
Jar B370 / V720  
Net w.: 340 / 660 g  
Capacity: 370 / 720 ml



**Tomato pulp**  
Jar V-720  
Net w.: 660 g  
Capacity: 720 ml





# ORGANIC PULSES



**SIN ADITIVOS**

**COLOR Y SABOR NATURAL**

El ligero oscurecimiento del producto se debe a que no lleva sulfitos ni ningún aditivo. Únicamente legumbre, agua y sal marina.

**ADDITIVE FREE- NATURAL COLOUR AND TASTE:** *The slight darkening of the product is due to the absence of sulphites and additives. Ingredients: legumes, water and sea salt.*



**Organic lentils**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 500 g  
**Capacity:** 720 ml



**Organic white beans**

**Jar B370 / V720**  
**Net w.:** 345 / 660 g  
**Drain w.:** 250 / 500 g  
**Capacity:** 370 / 720 ml



**Organic white beans with vegetables**

**Jar B370 - V720**  
**Net w.:** 345 / 660 g  
**Capacity:** 370 / 720 ml



**Organic red beans**

**Jar B370 / V720**  
**Net w.:** 345 / 660 g  
**Drain w.:** 250 / 500 g  
**Capacity:** 370 / 720 ml



**Organic chickpeas**

**Jar B-370 / V720**  
**Net w.:** 345 / 660 g  
**Drain w.:** 250 / 500 g  
**Capacity:** 370 / 720 ml



**Organic Chickpeas with vegetables**

**Jar B370 - V720**  
**Net w.:** 345 / 660 g  
**Capacity:** 370 / 720 ml



**SIN ADITIVOS**  
COLOR Y SABOR NATURAL

El ligero oscurecimiento del producto se debe a que no lleva sulfitos ni ningún aditivo. Únicamente legumbre, agua y sal marina.

**ADDITIVE FREE- NATURAL COLOUR AND TASTE:** *The slight darkening of the product is due to the absence of sulphites and additives. Ingredients: legumes, water and sea salt.*

	<p><b>White beans</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 500 g</b> <b>Capacity: 720 ml</b></p>		<p><b>Chickpeas</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 500 g</b> <b>Capacity: 720 ml</b></p>		<p><b>Red beans</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 500 g</b> <b>Capacity: 720 ml</b></p>	 <p><b>Broad beans</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 425 g</b> <b>Capacity: 720 ml</b></p>
					<p><b>“Arrocina” beans</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 500 g</b> <b>Capacity: 720 ml</b></p>	<p><b>Pinto beans</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 500 g</b> <b>Capacity: 720 ml</b></p> <p><b>“Pedrosillano” chickpeas</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 500 g</b> <b>Capacity: 720 ml</b></p> <p><b>Pocha bean</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 500 g</b> <b>Capacity: 720 ml</b></p> <p><b>Canela beans</b> <b>Jar V-720</b> <b>Net w.: 660 g</b> <b>Drain w.: 425 g</b> <b>Capacity: 720 ml</b></p>

**SIN ADITIVOS**

**COLOR Y SABOR NATURAL**

El ligero oscurecimiento del producto se debe a que no lleva sulfitos ni ningún aditivo. Únicamente legumbre, agua y sal marina.

**ADDITIVE FREE- NATURAL COLOUR AND TASTE:** *The slight darkening of the product is due to the absence of sulphites and additives. Ingredients: legumes, water and sea salt.*



**Chickpeas with spinach**

**Jar B-370**  
**Net w.: 345 g**  
**Drain w.: 250 g**  
**Capacity: 370 ml**



**Chickpeas with vegetables**

**Jar B-370**  
**Net w.: 345 g**  
**Capacity: 370 ml**



**Chickpeas with piquillo sauce**

**Jar B-370**  
**Net w.: 345 g**  
**Capacity: 370 ml**



**White beans with vegetables**

**Jar B-370**  
**Net w.: 345 g**  
**Capacity: 370 ml**



**Chickpeas with shiitake**

**Jar B-370**  
**Net w.: 345 g**  
**Drain w.: 250 g**  
**Capacity: 370 ml**



**Chickpeas with quinoa**

**Jar B-370**  
**Net w.: 345 g**  
**Drain w.: 250 g**  
**Capacity: 370 ml**



**Caviar lentils**

**Jar B-370**  
**Net w.: 345 g**  
**Capacity: 370 ml**



# ORGANIC VEGETABLES FROM NAVARRA



*Harvested at its optimum time and  
manufactured right after*

*Meticulous control of crops  
and trusted farmers*



**Organic chard**  
Jar V-720  
Net w.: 660 g  
Drain w.: 425 g  
Capacity: 720 ml



**Organic thistle**  
Jar V-720  
Net w.: 660 g  
Drain w.: 400 g  
Capacity: 720 ml



**Organic borage**  
Jar V-720  
Net w.: 660 g  
Drain w.: 400 g  
Capacity: 720 ml



**Organic green beans**  
Jar V-720  
Net w.: 660 g  
Drain w.: 360 g  
Capacity: 720 ml



**Organic garlic sprouts**  
Jar B-250  
Net w.: 240 g  
Drain w.: 135 g  
Capacity: 250 ml



**Organic mixed vegetables**  
Frasco B-370  
Neto: 345 g  
Escurreido: 220 g  
Capacidad: 370 ml



**Organic peas**  
Jar B250 / B370  
Net w.: 240 / 345 g  
Drain w.: 135 / 230 g  
Capacity: 250 / 370 ml



**Organic cabbage**  
Jar V-720  
Net w.: 660 g  
Drain w.: 360 g  
Capacity: 720 ml



**Organic vegetable menestra**  
Jar B-370  
Net w.: 345 g  
Drain w.: 210 g  
Capacity: 370 ml



**Organic vegetable salad**  
Jar 16-Ref  
Net w.: 410 g  
Drain w.: 250 g  
Capacity: 445 ml



# GOURMET SELECTION VEGETABLES FROM NAVARRA

*Harvested at its optimum time and  
manufactured right after*

*Meticulous control of crops  
and trusted farmers*



**Chard**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 425 g  
**Capacity:** 720 ml



**Borage**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 400 g  
**Capacity:** 720 ml



**Green beans**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 360 g  
**Capacity:** 720 ml



**Thistle**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 400 g  
**Capacity:** 720 ml



**Chard stalks**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 425 g  
**Capacity:** 720 ml



**Leek**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 425 g  
**Capacity:** 720 ml



**Chard stalks pieces**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 425 g  
**Capacity:** 720 ml



# GOURMET SELECTION VEGETABLES FROM NAVARRA

*Harvested at its optimum time and  
manufactured right after*

*Meticulous control of crops  
and trusted farmers*



**Peas**

**Jar 16-REF / B-370**  
**Net w.:** 410 g / 240g  
**Drain w.:** 265 g / 150 g  
**Capacity:** 445 ml / 250ml



**Vegetable menestra**

**Jar B-370**  
**Net w.:** 345 g  
**Drain w.:** 210 g  
**Capacity:** 370 ml



**Vegetable salad**

**Jar B-370**  
**Net w.:** 345 g  
**Drain w.:** 220 g  
**Capacity:** 370 ml



**Mixed vegetables**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 400 g  
**Capacity:** 720 ml



**Vegetable menestra**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 400 g  
**Capacity:** 720 ml



**Green and white "pocha" beans**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 500 g  
**Capacity:** 720 ml



**Brussels sprouts**

**Jar V-720**  
**Net w.:** 660 g  
**Drain w.:** 500 g  
**Capacity:** 720 ml



# ORGANIC JAMS

**Pedro Luis**  
conservas selectas

*Low-temperature cooking  
to keep their nutritional properties*



**Organic apricot jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic plum jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



*70 % fruit*



**Organic blueberry jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic peach jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic blackberry jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic sweet orange jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic wild berries jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



## SALAD DRESSING



**Diced beet**  
**Frasco:** B-370  
**Neto:** 345 g  
**Escurreido:** 180 g  
**Capacidad:** 370 ml



**Organic sweetcorn**  
**Jar B-250**  
**Net w.:** 240 g  
**Drain w.:** 160 g  
**Capacity:** 250 ml



**White Asparagus stalks from Navarra**  
**Jar B-370**  
**Net w.:** 340 g  
**Drain w.:** 205 g  
**Capacity:** 370 ml



**Diced carrot**  
**Jar B-370**  
**Net w.:** 345 g  
**Drain w.:** 180 g  
**Capacity:** 370 ml



## ORGANIC MUSHROOMS



**Organic shiitake**  
**Jar A-275**  
**Net w.:** 250 g  
**Drain w.:** 145 g  
**Capacity:** 275 ml



**Organic sliced mushrooms**  
**Jar B-250**  
**Net w.:** 218 g  
**Drain w.:** 124 g  
**Capacity:** 250 ml





## ORGANIC JAMS

*Low-temperature cooking  
to keep their nutritional properties*



**Organic raspberry jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic tangerine jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic strawberry jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



**Organic bitter orange jam**  
Jar A-275  
Net w.: 300 g  
Capacity: 275 ml



## ORGANIC JAMS WITH AGAVE SYRUP

*70 % fruit*

*With agave syrup  
Low glycemic index*



**Organic strawberry jam with agave syrup**  
Jar AT-212  
Net w.: 220 g  
Capacity: 212 ml



**Organic blueberry jam with agave syrup**  
Jar AT-212  
Net w.: 220 g  
Capacity: 212 ml



**Organic sweet orange jam with agave syrup**  
Jar AT-212  
Net w.: 220 g  
Capacity: 212 ml



**Organic wild berries jam with agave syrup**  
Jar AT-212  
Net w.: 220 g  
Capacity: 212 ml



# ORGANIC CREAM SOUPS



**Fresh and *seasonal ingredients, quinoa and extra virgin olive oil.***

**Free from *lactose, gluten or additives***



**Organic courgette cream soup**  
**Net w.: 485 g**  
**Capacity: 500 ml**



**Organic pumpkin cream soup**  
**Net w.: 485 g**  
**Capacity: 500 ml**



**Organic broccoli cream soup**  
**Net w.: 485 g**  
**Capacity: 500 ml**



**Organic vegetable cream soup**  
**Net w.: 485 g**  
**Capacity: 500 ml**



**Organic legumes cream soup**  
**Net w.: 485 g**  
**Capacity: 500 ml**



**Organic peas cream soup**  
**Neto: 485 g**  
**Capacidad: 500 ml**



# NEW RANGE OF BROTHS



*Made from fresh vegetables*

*+ 30% ingredients*

*Free from sugar, preservatives, food colouring or additives*



**ORGANIC VEGETABLE BROTH**

Net capacity: 725 ml



**ORGANIC STEW BROTH WITH VEGETABLES**

Net capacity: 725 ml



**VEGETABLE BROTH**

Net capacity: 725 ml



**STEW BROTH WITH VEGETABLES**

Net capacity: 725 ml



**ORGANIC CHICKEN BROTH WITH VEGETABLES**

Net capacity: 725 ml



**FISH BROTH WITH ORGANIC VEGETABLES**

Net capacity: 725 ml



**CHICKEN BROTH WITH VEGETABLES**

Net capacity: 725 ml



**FISH BROTH WITH VEGETABLES**

Net capacity: 725 ml

Made for your baby from the best selection of fresh and seasonal ingredients.

Absolutely no added sugar, salt, colouring agents, preservatives or any other additives



**ORGANIC Vegetables with chickpeas**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Vegetables with quinoa**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Vegetables with rice**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Vegetables with hake**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Vegetables with beef**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Vegetables with chicken**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Apple, banana and orange**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Apple and pear**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Apple and oat**

Net w.: 220 g  
Capacity: 250 mL



**ORGANIC Pumpkin cream soup**

Net w.: 250 g



**ORGANIC Courgette cream soup**

Net w.: 250 g



**ORGANIC Vegetable cream soup**

Net w.: 250 g

# FACILITIES





# FACILITIES



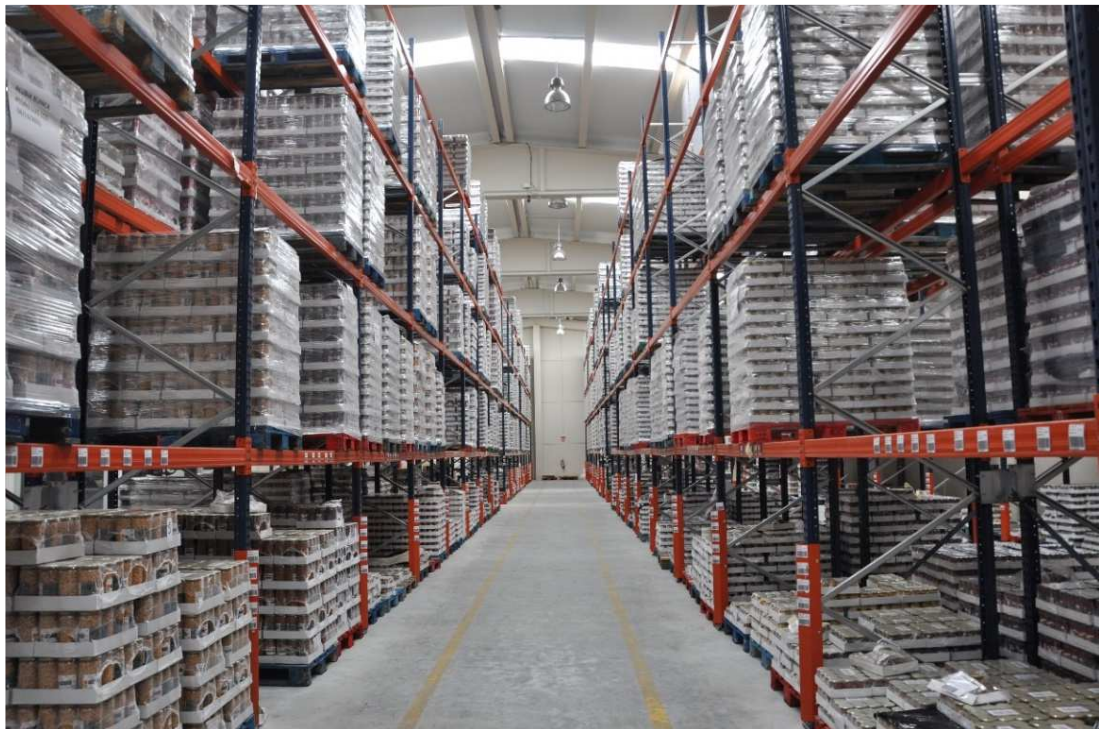
# FACILITIES



PROCESSED AT LOW  
TEMPERATURE UNDER VACUUM



# FACILITIES



La tierra, cuna y alimento, inmenso cántaro que guarda generosa toda la humedad que el cielo le ofrece para fertilizar una feliz cosecha.

The earth, cradle and food, immense pitcher that keeps generously all the humidity that the sky offers to fertilize a happy harvest

Pedro Luis, en perfecta armonía de apego y respeto con la tierra, ha hecho una apuesta rotunda y clara por preservar el espacio físico heredado de sus mayores. La tierra y su entorno,  
*“el medio ambiente”*

Pedro Luis, in perfect harmony of attachment and respect with the earth, has made a resounding and clear commitment to preserve the physical space inherited from their elders. The earth and its surroundings, the environment.

**Pedro Luis**  
conservas artesanas

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