



Simmered sardine with ginger



Specially selected sardines landed at Choshi Fishing Port are stored at freezing temperature and then heated so that even the bones can be eaten before being cooked with sweet sauce. Made from carefully selected ingredients and cooked with a specially made sauce in our own manufacturing process, a pack of ginger-flavored sardines can be enjoyed at any time. Simply place a pack in boiling water. One pack of ginger-flavored sardine contains the recommended daily intake of EPA and DHA.

Product name	Simmered sardine with ginger
Company name	MIURAYA CO., LTD
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Storage instructions	Keep frozen
Ingredients	Sardines / Japan, Soy sauce (including soy beans and wheat) / Japan, Sugar / Japan, Mirin (sweet rice wine) / Japan, Ginger / Japan, Glutinous starch syrup / Japan, Dried bonito flakes / Japan, Brewed vinegar / Japan, Starch / Japan, Konbu kelp stock / Japan, Yeast extract / Japan, Thickening agent / Xanthan gum / Japan
Net weight	150 g
Dimension	Length25cm Width16cm Height2cm
Quantity per case	40 packs
Minimum order	10 cases
Certification / accreditation (for product, factory, etc.)	ISO, FSSC 22000
Preferred export destination countries or regions	United States
How to use	Recommended for people who want to eat fish but don't want to go through the trouble of the time-consuming cooking process.

You can have authentic ginger simmered sardines by just boiling the package.