



## Vinegared sardine



"Nyubai sardines", which are said to have the highest fat content, were landed at Choshi Port and were processed into vinegar with good freshness. Simply peel and peel it as sushi and put it on the rice. In addition, blue fish contains abundant EPA and DHA, making it ideal as a salad topping.

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| Product name                                      | Vinegared sardine  |
| Company name                                      | Kawabata Co.,Ltd   |
| Delivery available                                | January / February / March / April / May / June / July / August / September / October / November / December  |
| Shelf life  | 365 days / After defrosting: 3 days  |
| Storage instructions                              | Keep frozen  |
| Ingredients                                       | Sardines, Sugar, Brewed vinegar, Grain vinegar, Salt   |
| Dimension   | Length15cm Width25cm Height2cm   |
| Quantity per case                                 | 12P x 3  |
| Minimum order                                     | 10"kori"   |
| Preferred export destination countries or regions | Singapore  |
| How to use  | Please preserve it frozen, and consume it quickly while preserving in the refrigerator after defrosting it.<br>The skin of the fish is kept to maintain freshness. However since it is easy to peel off, store workers can greatly benefit from this product when serving customers. |