



## Shirasu



The raw whitebait caught in Japan is boiled right away and it is fluffy and delicious. Also, it is a high-quality whitebait that carefully removes foreign matter and focuses on size, moisture and salt. It can be used for various dishes such as rice and pasta with a moderate saltiness. Since whole fish can be eaten, it is nutritious, especially rich in calcium, so it can compensate for calcium that tends to be deficient.

Product name	Shirasu
Company name	Komatsu Suisan Co., Ltd
Shelf life	365 days /After defrosting: 3~4 days
Food storage temperature	Keep frozen
Ingredients and food additives	Fry of sardine, / Salt
Dimension	Length38.4cm Width18.8cm Height55.8cm
Quantity per case	12kg
Minimum order	5"kori"
Certification / accreditation (for product, factory, etc.)	ISO、 HACCP
Preferred export destination countries or regions	Vietnam
Retail price in Japan	3,600yen