



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.

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
Food storage temperature	Keep frozen
Ingredients and food additives	Sardines, Sugar, Brewed vinegar, Grain vinegar, Salt
Dimension	Length42cm Width31.5cm Height33cm
Quantity per case	12P x 3
Minimum order	10"kori"
Preferred export destination countries or regions	Singapore
Use scene	Please preserve it frozen, and consume it quickly while preserving in the refrigerator after defrosting it. 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.