IBARAKI EXPORTS
- Selection of Japanese Foods -

- Product information -

Japanese Icefish

Rapid freezing is widely known for preserving the freshness of the food and making it difficult to break the ingredients' cells, and it is often sold as frozen. However, this is the first attempt in all of Japan to thaw frozen whitebait and sell it during the closed fishing season. After thawing, it can be eaten while maintaining freshness.

Product name	Japanese Icefish
Company name	Tsukasa Foods Co.,ltd
Delivery available	All year round (limited stock)
Shelf life	365 days
Storage instructions	Keep frozen
Ingredients	Japanese Icefish / Japan
Net weight	500g
Dimension	Length24.0cm　Width14.5cm　Height2.5cm
Quantity per case	20
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	Certification of a hygiene management implementation facility based on the content of HACCP
Preferred export destination countries or regions	Singapore
How to use	・Natural thawing ・You can easily make a rice bowl just by placing it on top of rice. ・You can also make Kakiage.