



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 |
| Storage instructions | Keep frozen |
| Ingredients | 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 |