



FEATHERBACK FISH PASTE // 七星魚漿 // Chả Cá That Lat

Notopterus Notopterus

Arcadia Seafood Featherback Fish Paste is made from 100% featherback fish that has been scraped after bones have been removed. It has a great nutrient profile, including essential minerals, high levels of omega-3's, and low-fat content. The name comes from the small dorsal fin on its back as the fin stands upright and sways back and forth like a feather in the wind. Many dishes use featherback fish paste as an added complement like hot pot, bitter melon soup, vegetable stir-fry, spring roll, and more. Other ways to cook it include deep-frying, boiling, steaming, and sauteing. The fish is thin, has a tender flesh that's nearly mushy, and carries gentle sweet undertones.



Packing: 40 x 14 oz, 35 lbs/cs



Fishing Method: Wild caught



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information: Gentle, sweet undertones; tender almost mushy flesh



Form: Retail pack 14 oz, Block, VP



Preparation: Stir-fry, deep-fry, boil, steam, sauté



Source/Origin: Vietnam



**QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY**



Conservation status: ---