



GRAY ANCHOVY // 丁香魚 // Cá Cơm Than

Stolephorus Chinensis

Gray Anchovy is found mainly in the South China Sea and is similar to the Blue Anchovy, except it is larger in size and has a bigger eye and different shaped face. You can often find this fish in Asian markets. It's tough to fillet as it is small, so it's best to deep-fry this fish. Pairs well with liquid dipping sauce, salt/pepper, or lemon juice.



Packing: 30 x 14 oz, 26.25 lb/cs



Fishing Method: FAO 71, Pacific Ocean



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



Flavor/Dietary info: strong flavor, slightly bitter



Form: Head on, 14 oz retail tray



Preparation: Deep-fry



Source/Origin: Vietnam



**QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY**



Conservation status: ---