



MILKFISH

Chanos Chanos

Milkfish is extremely popular in Southeast Asia, where it is an important source of protein. Its use has become more common in the United States in recent years; especially in Asian communities where traditional spice and preparations compensate for its mild flavor. The meat can also be used for sashimi, fish cakes and fish balls. Its white meat has a mild flavor that makes it easy to pair well with lots of flavors. Milkfish is usually fried, made into soup and even char-grilled.



Packing: 1x40 lb, IQF, IWP, WR, Farm
Sizes: 600/800, 800/up g



Fishing Method: Farm



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



Flavor/Dietary information: Pink soft flesh, mild-tasting



Form: IQF, IWP, WR, Farm
Product of Taiwan



Preparation: Fried, Grilling, Soup



Species Name/ Source: Chanos chanos / Taiwan



**QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY**



Conservation status: Farm-raised

