



SARDINES

Iwashi | Sardinops Sagax

Sardines have been a beloved fish for centuries and were named after the Italian island of Sardinia, which used to be and is still a major producer of sardines. Although abundant, sardines are unique for their distinct flavors giving off savory and salty notes. They are savory and naturally fermented due to containing high levels of glutamate, an amino acid that also adds an umami relish. Sardines are most often seen canned, but can also be found fresh or frozen and are used in a diverse array of restaurants. They are often grilled, pickled, smoked, and sometimes fried or added in stew.



Packing: 1x15 kg or 33 lbs
Block, WR, Wild
Sizes: 60/80 g



Fishing Method: Wild, Seine, FAO 61



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



Flavor/Dietary information: Delicate taste, fuller, oily flavor.



Form: WR, Wild, Block or IQF



Preparation: Grilled, Pickled, smoked
Deep-Fry, Sushi, Canning



Species Name/ Source: Sardinops sagax / Mexico, USA, Japan



QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY



Conservation status: ---