



## **WHITE ANCHOVY // 春江魚 // Cá Cơm Trắng Bỏ Đầu Làm Sạch**

Stolephorus Tri

White Anchovy is a spined anchovy found in the western Pacific Ocean. You can often find this fish in Asian markets. It's tough to fillet as it is small, so it's best to lightly dust with rice flour or starch and deep-fry this fish. Pairs well with fish sauce, salt/pepper, or lemon juice.



Packing: 30 x 14 oz, 26.25 lb/cs



Fishing Method: ---



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



Flavor/Dietary info: strong flavor, slightly bitter



Form: Gutted, Headless, 14 oz retail tray



Preparation: Deep-fry



Source/Origin: Vietnam



**QUALITY | SUSTAINABILITY  
RELIABILITY | INTEGRITY**



Conservation status: ---