

## Matiz Boquerones-Food Service (Special Order\*)

These fresh white anchovies in vinegar will convert even the most adamant anchovy-averse eater! This exquisitely delicate fish comes fresh from the Mediterranean Sea. The key to a good boquerone is to start with high quality raw material. The best anchovies are cleaned, beheaded, and gutted, one by one. They are then marinated in water, wine vinegar and salt for a minimum of 72 hours. After a filtration process, they are packed in containers with sunflower oil. Try them drizzled with olive oil or wrapped around a Spanish olive.



### Product Details

<b>Item</b>	330194
<b>Brand</b>	Matiz
<b>Sold By</b>	CS
<b>Pack Qty</b>	4
<b>Pack Size</b>	20 oz
<b>Case GTIN/EAN/UPC</b>	N/A
<b>Unit UPC</b>	832924005379
<b>Country of Origin</b>	Spain
<b>Shelf Life from Production</b>	6 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	5.9 LB
<b>Ingredients</b>	Fresh anchovies, sunflower oil, wine vinegar, salt.
<b>Availability</b>	*Special Order - Please contact your sales representative for more information.

