

Matiz Boquerones

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

Item	330307
Brand	Matiz
Sold By	CS
Pack Qty	8
Pack Size	4.25 oz
Case GTIN/EAN/UPC	832924005362
Unit UPC	832924005362
Country of Origin	Spain
Shelf Life from Production	6 months
Storage	Refrigerated
Kosher	No
Ingredients	Fresh anchovies, sunflower oil, wine vinegar, salt.

