



Smelt(Peruvian)



ANALYSIS GUIDE

Ash: 3.04%

Carbohydrates: <dl

Fat: 3.63%

Moisture: 76.71%

Protein: 16.86%

Calories: 100.11 cal/100g

Scientific Name: *Odontesthes regia*

Produced in the Pacific coastal area of Peru, they range between 5 to 7 inches in length with approximately 12 to 16 fish per pound. Also produced off the coast of Chile, they are called a Chilean Silverside.

Produced: April through May

Packaged: IQF in 1/11 pound cases and block frozen in 8/5 pound cases