

# RED BOAT FISH SAUCE 40°N 64 FL OZ

Fish sauce is the liquid extracted from anchovies through a process of prolonged salting and fermentation. It has been a prized source of umami in the kitchen for centuries. °N is an industry standard that measures the number of grams of nitrogen per liter of fish sauce, which is a direct indicator of protein level. The highest quality fish sauces are greater than 30 °N.

Nutrition Fac  128 Servings per container  Serving size 4 Then (18)	
Serving size 1 Tbsp (18	og)
Amount per serving	5
Calories 1	J
% Daily V	alue
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	200 No 000
Cholesterol 0mg	0%
Sodium 1430mg	<b>60%</b>
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	s <b>0</b> %
Protein 4g	
Vitamin D Omag	0%
Vitamin D 0mcg	-
Calcium 4mg	0%
Iron 0.28mg	100 E 100 E
Potassium 100mg	3%
*The % Daily Value (DV) tells you much a nutrient in a serving of contributes to a daily diet. 2,000 ca a day is used for general nutrition ac	food lories

INGREDIENTS: Anchovy, sea salt

Contains: Fish

Viet Phu, Inc.



## **UNIT SPECIFICATIONS**

Size: 64 fl oz bottles

Unit Depth 4", Unit Width 4", Unit Height 10.5"

Unit UPC Code: 869125-000117

Shelf Life: 36 months



#### **CASE SPECIFICATIONS**

Pack Size: 6 bottles

Gross Case Weight: 33lbs

Case Depth 12.5", Case Width 8.5", Case Height 11"



### 40°N Fish Sauce Technical Data Sheet

Description: An all-natural Vietnamese fish sauce. It is made from wild caught black anchovies and sea

salt fermented for approximately 12 months. Product has an umami, salty, and savory flavor.

Ingredients: Fresh wild caught anchovy, sea salt

Applications: Sauces, marinades, broths, seasoning, and much more.

**Product Origin:** Made in Vietnam

**Shipping and Storage** 

Storage: To be stored in a cool, dry area

Shelf Life: 36 months

Chemical Characteristics	
Nitrogen content	≥36 N
Salt content	250-280 g/l
рН	5 – 6.5
Acid Content	≥ 8 g/l
% Amino Nitrogen to Total Nitrogen	≥55%
Histamine	≤400 ppm
Heavy Metals	
Cadmium	<0.1 ppm
Arsenic	<2 ppm
Lead	<1 ppm
Mercury	<0.02 ppm
Microbiological Characteristics	
Total Bacterial Count	≤10^5 CFU/mI
Escherichia coli	0 MPN/ml
Coliform	≤10^2 MPN/mI
Salmonella	Negative in 25 ml
Staphylococcus aureus	0 CFU/ml
Clostridium perfringens	≤10 CFU/ml
Water Activity	<.85

#### **Nutritional Data**

(as to be expected)

Per 100 grams	
Calories	80
Protein	21.28g
Carbohydrates	0g
Fat	0g
Sodium	7.6g