

Herring Fish

Herring Fish

We specialize in the fish smoking in smokehouse as well as selling LOBSTER and OTHER SEAFOOD. We sell all of the following smoke herring fish: -salted smoked split herring fish - salted smoked herring bloaters fish -salted smoked herring fillets fish -salted dried alewives fish We sell all of the following frozen whole lobster "popsicle" -atlantic frozen lobster tails -atlantic canned frozen lobster For other seafood please e-mail us. Please contact JULIE more information, quotes or to place an order.

Description of Herring fish

We specialize in the fish smoking in smokehouse as well as selling LOBSTER and OTHER SEAFOOD.

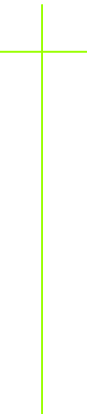
We sell all of the following smoke herring fish:

- salted smoked split herring fish
- salted smoked herring bloaters fish
- salted smoked herring fillets fish
- salted dried alewives "Gaspareaux" fish

Live or Frozen Spang - Eels

We sell all of the following Atlantic Frozen Lobster

- Indian frozen whole lobster "popsicle"
- South East frozen lobster tails
- canned frozen lobster.



Some varieties of Herring Fish

We feel it's only right and proper that we start the week with 'Variety' as that's probably the most amazing thing about the seafood industry. Remember to come back and see what we'll be talking about next (you probably won't want to miss out our daily free prize draws either!)

Herring White fish

Oil-rich fish such as herring and mackerel are rich in omega 3 fatty acids, which have been proven to have significant health benefits, particularly with regard to maintaining a healthy heart. Oil-rich fish are quick and easy to prepare and, in addition to omega 3, contain valuable protein, vitamins and minerals. Other oil-rich species include sardines/pilchards, anchovies, sprats and whitebait.

Oil-rich fish

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Dry Herring Fish

Dry Fish is described as any fishes which had developed a strong within hours of capture and salted for about four days and then dried. It is highly salted and semi-dried fishery products with an obnoxious and a cheesy but rich fishy flavour widely liked as a sea food item worldwide. The fish most commonly dried and salted are cod, herring, mackerel, and haddock. Smoking preserves fish by drying, by deposition of creosote ingredients, and, when the fish are near the source of heat, by heat penetration. Herring and haddock are commonly smoked. Kippers are split herring, and bloaters are whole herring, salted and smoked.

Blue Witling Dry Fish

Large Dry Fish from Scandinavian waters for dogs
This healthy and protein-rich snack is much sought-after and provides your dog with a glossy coat.

Dry Fish is an extremely tasty and healthy snack for dogs.

Fresh Blue Witling is very similar to the herring. The 15-20 cm long fish is completely dried with skin and head in a gentle manner. The vitamins, minerals, and high protein content provide a healthy skin and a beautiful coat. Dogs love the taste of natural fish, and it even contains zero additives.



Contact Us

Contact information for Taj Group companies in India.

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