

Anchovy Fish

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Anchovy (*Stolephorus* spp) is a kind of small fish that has a high economic value. Like other sea fish, anchovy also contains high protein. Lubis (1987) states that fish as a food supply have high nutrition value with their content of mineral, vitamins, non-saturated fat, and protein arranged in many essential amino acids needed for body growth and human intelligence.

Saltwater Fish Food Facts

Anchovy belongs to the type of fish that resist from damage (decay). When it is left open for a long time, it will experience a change due to the physical, chemical, and microbiological influences. This is the reason why anchovy that have been captured need to be further processed, one of which is preserving them. One way of preserving such fish is by salting them.

Product Description

We're looking for more salt water specific info with various saltwater fish

REQUIREMENTS:

- A. Frequent Fisherman
- B. Have experience using similar baits.
- C. Own a digital camera and knows how to upload pictures

We will provide a few 5" Chubby shad jig head and body packs in your preferred colors. You will get to keep the samples.

We will choose about 6 testers for this product test. A few from the West coast, and a few from the East Coast.

To APPLY :

Goal is to have an article on the

1. Fishing techniques with this type of swimbait
2. Various species of fish these are effective for
3. Effective colors
3. and pictures of fish caught with the chubby swim bait.

Anchovy fish organically

Last week saw the announcement of what is claimed to be the world's first organic aquaculture harvest of the large freshwater prawn, scampi, in the backwaters of Kerala on November 1st, the formation day of the south Indian State which is the leading

Producer and exporter of fish and seafood products in the country. This unique project is the baby of the Marine Products Export Development Authority (MPEDA), which is collaborating with Switzerland's State Secretariat for Economic Affairs (SECO).

I like to think I'm a reasonably adventurous eater - I suppose it goes with the territory. I've tried various preparations of horse and chomped on grilled queen termite. I've sucked down raw sea urchin sperm in a rubber boat and gnawed a length of recently clubbed octopus in a canoe. I've had dubious curries in insanitary shacks, fried squirrel in a swamp and a couple of bits of a deer that were still twitching as they went down.

But I'm not listing these things to flash my culinary cojones - quite the opposite - because the truth is, I didn't like them. I found them, rather to my embarrassment, a bit grim. I put them in my mouth, chewed, swallowed and found them to a greater or lesser extent disagreeable (for the record, I feel the same about caviar) but here's the important bit; I didn't yak, retch, howl or make any particular display of disgust, I just quietly resolved never to bother again. For me, this is the behaviour of a grown-up food lover: interested in new tastes, experimental in spirit and open to new experience.



Anchovyfish in india



Some anchovies



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