



Roland

874282 - Thai Fish Sauce

Roland Thai Fish Sauce is produced from anchovies fermented with water and salt, a highly concentrated process that yields a thin sauce the color of pale sherry. Used for Asian cuisine, especially Thai cooking. Roland Thai Fish Sauce can be used as a substitute for soy sauce.



Nutrition Facts

Servings per Container 50
Serving size 15mL (1G24)

Amount per serving
Calories 10

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 1590mg	69%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 0.1mg	1%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Roland Thai Fish Sauce is produced from anchovies fermented with water and salt, a highly concentrated process that yields a thin sauce the color of pale sherry. Used for Asian cuisine, especially Thai cooking. Roland Thai Fish Sauce can be used as a substitute for soy sauce. Use as a flavor enhancer to dishes. The aroma dissipates after the sauce is added to food. Roland Thai Fish Sauce is used as a condiment and flavoring, as soy sauce would be used. This ingredient is prized for enhancing the flavor of a recipe.

Ingredients

ANCHOVY EXTRACT(ANCHOVIES,SALT),SUGAR.CONTAINS:ANCHOVY.

Allergens

Contains:



Free From:



Handling Suggestions

Store in a cool dry place

Product Specifications

Brand	Manufacturer	Product Category
Roland	American Roland Food Corp	Sauces, Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041224874282	87428	874282	10041224874289		12/25.4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
26lb	24.24lb	Thailand	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.25in	8.75in	11.5in	0.66ft3	18x4	475days	60°F / 77°F

Serving Suggestions

Roland Thai Fish Sauce can be used as a substitute for soy sauce. Use as a flavor enhancer to dishes. The aroma dissipates after the sauce is added to food.

Prep & Cooking Suggestions

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Nutrition Analysis - By Measure

Calories	10	Total Fat	0g	Sodium	1590mg
Protein	1	Trans Fats		Calcium	10mg
Total Carbohydrates...	1g	Saturated Fat	0g	Iron	0.1mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

