

Production process

Written by admin

Saturday, 27 December 2008 09:34 - Last Updated Saturday, 27 December 2008 09:57

1. The anchovy was caught from Phú Quốc Island 's fishery.



2. The freshest anchovy was tossed in salt on our deck.



3. After that they will be changed to 12 ton wooden barrel for stewing about 1 year.



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4. After 1 year, we will purify the first fish sauce and get end-product.



5. We will pack the end-product into refractory glass bottle for helping customer easy to use.