



MACKEREL PACIFIC

Scomber Japonicus

Pacific Mackerel can be found in Mexican and American waters of the Pacific Ocean. It carries a strong flavor with a firm and oily texture, partially because of its rich content of omega-3 fatty acids, which have great health benefits. Because this fish is naturally oily and self-bastes during cooking, it is best roasted, baked, smoked, or grilled. The strong flavor is best paired with acidic, fruity, or spicy sauces.



Packing: 1 x 44.1 lb, Block, Wild
Sizes: 400/600 g



Fishing Method: Purse Seine, FAO61



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information: Strong flavor; Firm, oily texture; Dark meat



Form: Handlaid Block or IQF, Wild Caught



Preparation: Baked, Pan-fried, Grilled, Smoked, Soup



Species Name/ Source:
Scomber Japonicus / USA



QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY



Conservation status: ---

