



## ROUND SCAD

Galunggong | Decapterus Macrosoma

Round Scad, also known as “Ga-lunggong,” is fished off the South China sea and is popular among Southeast Asian culture, especially in Filipino cuisines. It consists of a strong mackerel flavor and is firm, but moderately oily. Typically, Round Scad is deep fried and seasoned with salt. Some cook it with coconut milk or vinegar too as well.



Packing: 1 x 22 lb, Block, WR, Wild  
Sizes: 15/20 pcs (500/600 g)



Fishing Method: Seine, FAO 61,71



Shelf-life: 24 months from production  
date at frozen 0°F / -18°C or below



Flavor/Dietary information: Mackerel  
flavor; Firm/oily texture



Form: Handlaid, Block, Wild Caught  
Product of Taiwan



Preparation: Deep-fried, Smoked,  
Braised



Species Name/ Source: Decapterus  
macrosoma / Taiwan



**QUALITY | SUSTAINABILITY**  
**RELIABILITY | INTEGRITY**



Conservation status: Taiwan Fishery  
Management

