

ATLANTIC MACKEREL

Scomber scombrus





Warehouse Specifications:

Whole Round

Master Case Dimensions:

Various

Gross Weight: Various

Pallet Configuration:

Various

Nutritional Value:

Per 100gram serving size

Calories (kcal) 205 Total Fat 13.89q Saturated 3.257g Monounsaturated 5.456g Polyunsaturated 3.350g Cholesterol 70mg Sodium 90mg Total Carb 0.0g **Dietary Fiber** 0.0g Sugars 0.0g Protein 18.60g Vitamin A 167iu Vitamin C 0.4mg Calcium 12mg Iron 1.63mg

General Information:

Atlantic Mackerel are iridescent blue green above with a silvery white under belly. 20 - 30 black bars run across the top half of their body giving them a distinctive appearance. The efficient spindle shape of their body and their strong tail fin give this fish the ability to move swiftly through the water. Atlantic Mackerel have 2 separate dorsal fins and, like Tuna, they posses seceral dorsal and anal finlets.

Latin Name:

Scomber scombrus

Fishing Season:

Fished from Canada to North Carolina the majority of U.S. caught mackerel is harvested from Maine to NJ. Atlantic Mackerel is typically fished using purse seines or trawl nets.

Average size and Weight:

On average, Atlantic Mackerel weigh less than one (1) pound, with some individuals reaching 2 pounds.

Product Available / Frozen

Frozen, (whole round) Skin-on Fillets

Sensory Characteristics:

Atlantic Mackerel is a light white meat with a mild taste and soft texture. It's high oil content make it great foir smoking, canning & salting.

COOL: wild caught Canada or USA

Ingredients:

Atlantic Mackerel

Quality Control: HACCP

& CFIA approved



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