



CANADIAN ATLANTIC
SEAFOOD
— IMPORTS INC. —



PACIFIC HAKE / WHITING

Pacific Hake – Merluccius productus

Pacific Hake (also called Pacific whiting), found in the Pacific Ocean - Canadian waters. Shore-frozen hake is available in June to November. Frozen at Sea hake is available in April to November.

Pacific hake is a delicate, white-fleshed and mild-tasting fish, it has a taste similar to cod although the flesh is somewhat softer and the flake smaller.

Product Description

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| Scientific Name | Merluccius productus |
| Form | HGT 300-600g, 600g+IQF |
| Sustainability & Safety | Processed in a HACCP Certified Facility |
| Origin | Canada |
| Allergens | Contains Fish |
| Ingredients | Pacific Hake/Whiting Fish |
| Method of Capture | Wild Caught |
| Pack | 16kg, 7lb Boxes |
| Flavor Profile | Mild |
| Texture Profile | Medium |
| Storage | Keep Frozen at -18C or Colder |
| Shelf Life | 24 months |
| Thawing Instructions | Important: Keep frozen until ready to use. Remove from sealed bag and defrost under refrigeration for a minimum of 4-6 hours or until fully thawed. |



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