



CANADIAN ATLANTIC
SEAFOOD
— IMPORTS INC. —



ATLANTIC MACKEREL

Mackerel can be found in both Atlantic and Pacific oceans, mostly living along the coast or offshore. It spawns in the period May to July, and after spawning migrates in shoals to Iceland, looking for food, and is generally caught in late summer and early autumn (June to September).

Product Description

Scientific Name	Scomber scombrus
Form	Whole Round, IQF / Blast Frozen
Sustainability & Safety	MSC Certified, Processed in a HACCP Certified Facility
Origin	Iceland, Faroe Islands
Allergens	Contains Fish
Ingredients	Mackerel
Method of Capture	Wild Caught
Pack	Blast Frozen 20Kg, IQF 20Kg, IQF 7lb Box
Flavor Profile	Medium
Texture Profile	Medium
Suggested Cooking Methods	Baking Broiling Frying Grilling Sautee Soups
Storage	Keep Frozen at -18C or Colder
Shelf Life	24 months
Box Dimensions	H 10" x L 19-1/4" x W 13" TixHi: 7x5
Thawing Instructions	Important: Keep frozen until ready to use. Remove from sealed bag and defrost under refrigeration a minimum of 4-6 hours or until fully thawed.



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