



## Mackerel (Pacific)



### ANALYSIS GUIDE

Ash: 2.74%

Carbohydrates: <dl

Fat: 6.18%

Moisture: 71.55%

Protein: 19.62%

Calories: 134.1 cal/100g

**Scientific Name:** *Scomber japonicus*

Produced off the coast of California, these fish are graded by count rather than by inches. Typical grades are 75/100, 100/150, and 150/200 count, which is the number of fish to the 50 pound master carton.

**Produced:** Year-round  
Controlled by state quotas

**Packaged:** IQF in 1/50 pound cases and block frozen  
in 1/10 kilo cases