



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