

## CHILEAN SMOKED MACKEREL

SPECIES	:	Trachurus Murphyi
PACK SIZE	:	1X10 Lb 30X300g
COUNTRY OF ORIGIN	:	Chile
AVAILABILITY	:	All Year
MASTER CASE	:	
NET WEIGHT 1X10 Lb	:	10 Lbs.
NET WEIGHT 30X300g	:	19.8 Lbs.
TIE & HIGH	:	
CUBE 1X10 Lb	:	
CUBE 30X300g	:	
MASTER CASE GTIN	:	



Hot smoked Jack Mackerel fillets (*Trachurus Murphyi*) are a delicious economical alternative to smoked salmon. The plump fillets have a wonderful texture and smokey flavor. Great in salads, pasta dishes, pate, dips and spreads. Serve on a bagel with cream cheese, thinly sliced red onion and avocado slices for a substantial sandwich. Mackerel is a great source of Omega 3 fatty acids with (2.059g/100g). Kosher certified.

### Specifications:

- Mackerel skin-on fillets carefully selected to assure its quality and homogeneity.
- Hot smoked using native Chilean wood at a temperature of 80°C
- Vacuum sealed in polyethylene bags
- Frozen at -18°C
- Kosher Certified
- Important source of Omega 3 (2.059 mg./100gr.)
- Shelf Life – 12 months frozen and 45 days refrigerated (0° to 4° C)
- Processed under HACCP regulations.

For additional information contact:

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