



Commercial name: Atlantic mackerel

Taxonomic name: Scomber Scombrus

Production method: Extractive

Origin: Spain

Fishing zone: FAO 27

Fishing season: February-April

Fishing gear: Seiner, drift and hook

Freezing method: Block, IQF brine and IQF forced air

Presentation: Whole, HG, fillets

Classification: As per customer need

Packaging: Any format

Observations: Fat content 8% to 18%