

# Mackerel

**orizon**<sup>®</sup>  
Seafood

As global leaders in Jack Mackerel with the #1 quota worldwide, we extend the same sustainable practices to Mackerel, delivering premium quality and reliable supply to our clients globally.

Scientific name  
**Scomber japonicus**

Fishing method  
**Purse seine**

## Description

Our fishing is 100% renewable. This epipelagic fish, which swims in schools in the open ocean, is commonly 30–40 cm (12–16 in) long, though it can grow up to 60 cm (24 in). Mackerel has been a key part of global fisheries for decades, and our operations ensure sustainable treatment as we do with Jack Mackerel.







## Fishing season **FAO 87**

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC



## Products form

Whole Round Bulk 		HG / HGT Bulk 		Whole Round IQF 		Fillets skinless and boneless IQF 	
<b>Grading</b> 200 - 300 g 300 - 500 g 500 - 900 g 900 g up	<b>UPM</b> 20 kgs. Master Carton	<b>Grading</b> 16 - 20 cms. 20 - 25 cms. 25 up cms.	<b>UPM</b> 20 kgs. Master Carton	<b>Grading</b> 200 - 300 g 300 - 500 g 500 - 900 g 900 g up	<b>UPM</b> 10 kgs. Master Carton	<b>Grading</b> 60 - 100 g 100 - 160 g	<b>UPM</b> 5 kgs. Bulk Box In a 5 kgs. case. 10 bags x 500g net

## FOOD SERVICE PACKAGING



**nutrisco**<sup>®</sup>