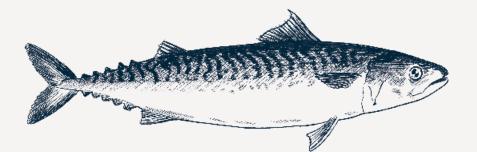
Pelagic IQF MACKEREL Scomber scombrus





Processing Type	Whole round / Headed & Gutted
Size WR	300-500g/400-600g/500g+/600g+
Size H/G	200g+/300g+/350g+/400g+
Processing Way	Landfrozen, Individual Quick Frozen
Processing Type	Whole round / Headed & Gutted
Packing	Polybag for inner, carton for outer
Shelf Life	24 months under -18°C or below
Net weight	22 kg / 600 kg (tots)
Fishing gear	Midwater otter trawl (OTM)
Brand name	Ísfélag
Origin	Iceland (North Atlantic, FAO 27)





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Introducing our revolutionary method, a gamechanger in frozen food preservation. Unlike traditional freezing methods that result in solid blocks, our IQF process ensures each fish is individually frozen and conveniently loose inside the bag, providing unparalleled ease in handling.

Our IQF freezer acts as a guardian, preventing the formation of large ice crystals within fish cells, thereby preserving the product's taste and texture while eliminating dehydration and fading.

IQF freezing significantly reduces the loss of taste, maintains the quality of texture, and preserves nutritional value.

Additionally, the time-saving advantage of defrosting IQF frozen mackerel cannot be overstated. Say goodbye to lengthy waiting times as our IQF method expedites the thawing process, providing convenience without compromising on quality.

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