



Introducing our revolutionary method, a game-changer 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.

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

