

Atlantic mackerel (*Scomber scombrus*) is a premium pelagic species from the cold, clean waters of the North Atlantic. It is known for its rich, distinctive flavor and firm, juicy texture, making it a popular choice across a wide range of cuisines.

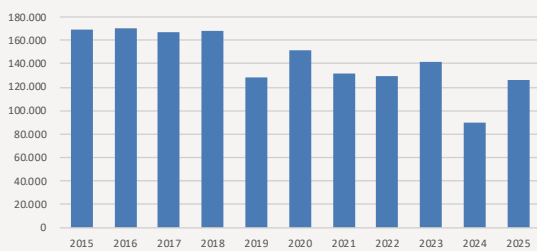
Naturally high in omega-3 fatty acids, mackerel is both nutritious and flavorful. Its fat content varies seasonally, reaching peak quality during the summer months, enhancing taste and texture.

Mackerel is widely used in traditional and modern applications, including smoking, salting, marinating, grilling, and fillet production. Its versatility makes it suitable for both retail and foodservice markets worldwide.

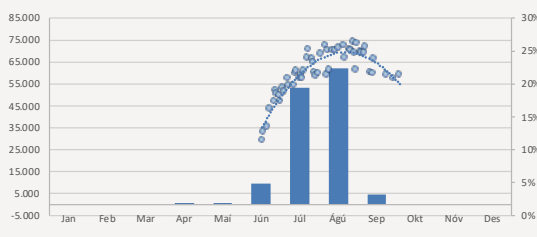
Our mackerel is processed and frozen using advanced methods such as IQF, block, and blast freezing, ensuring optimal quality, freshness, and nutritional value.

Gradings WR	300-500g / 500g+ / 550g+ / 600g+	
Gradings HG	250g+ / 300g+ / 350g+ / 400g+	
Gradings fillets	70g+ / 80g+ / 90g+ / 100g+ / 110g+	
Freezing styles	Block frozen/ Blast frozen / Vacuum / IQF	
Packing styles	Plastic bags in standard cartons / Tots	
Catching method	Trawl (OTM)	
Nutrition facts (100g)	kj	1291
	kcal	311
	Protein	19,6
	Fat	Subject to seasons (15-25%)

Catch in Iceland



Catch and fat content by months



Availability

The Icelandic mackerel catching season typically runs from mid-June to late September.

Health Benefits

Mackerel is a good source of omega-3 fatty acids, which can support heart health. It also provides important nutrients like selenium, niacin, and vitamins B6 and B12, making it a nutritious addition to your diet.

YOUR RELIABLE SEAFOOD PARTNER

Skinney-Thinganes, Isfelag, Brim and Iceland Pelagic form a group of companies involved in fishing, processing and selling frozen, salted and fresh seafood.

Our product portfolio consists of pelagic fish such as herring, mackerel, capelin and capelin roe, groundfish such as redfish, saithe and silver smelt, as well as fishmeal and fishoil.

Packing

