

Hot Smoked Jack Mackerel Fillets (Trachurus Murphyi)

Specifications:

Mackerel skin-on fillets carefully selected to assure its quality and homogeneity.
Hot smoked using native Chilean wood at a temperature of 80° C.
Ready to eat product.

Varieties:

Simple

Caramelized

3 peppers (covered with white, black and red pepper)

Species

Vacuum sealed in polyethylene bags in sizes of 150 gr. and 300 gr.

Frozen at -18° C.

Kosher Certified

Important source of Omega 3 (2,059 mg. / 100 gr.)

Duration - 12 months frozen and 45 days refrigerated (0° to 4°C)

Processed under HACCP regulations.

Description	Portion	Net weight	Units	Secondary packaging *	Measurements (m3)
Smoked Fillet all varieties	70 gr – 90 gr	150 gr	90	Cardboard box 13.5 Kg.	0.55x0.34x0.18=0.034
Smoked Fillet all varieties	70 gr – 90 gr	300 gr	40	Cardboard box 12.0 Kg.	0.55x0.34x0.18=0.034

* For special requests and volumes, a different presentation could be quoted based on client's specifications.

