

INDIV. BAGGED, GUTTED

AKA/ Species: Mackerel / Scomberomorus cavalla

Form: Frozen, Whole Gutted Origin: Brazil, Mexico & Venezuela

Allergens: Contains Fish Ingredients: Mackerel

Hook & Line / Wild Caught Method of Capture: Flavor Graph: Mild Medium Full Flavored **Texture Graph:** Delicate Medium Firm

Suggested Cooking Methods: Baking Broiling Ceviche Flat Top Frying Grilling Sashimi Sautee Soups

Seasonality: Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

Shelf Life (frozen): 24 months Storage: Keep Frozen at -18C or Colder

Remove from bag and thaw under refrigeration for 4-6 hours or place under running water until thawed. DO NOT leave Thawing Instructions:

soaking in water, it will affect flavor and texture of the fish.

Thawed Storing Tips: Keep Refrigerated, use within 24 hours for best results.

Pack: Individually Bagged, 66lb Corrugated Case

Box Dimensions: L 43" x W 11.75" x H 7.75" Ti x Hi: 3x7

NETUNO Item#	Fish Size	Case Size	Avg. Units Per Case	Master GTIN	Master UPC
100671	3-5lb	66lb	16	10850000077741	850000077744
100672	5-8lb	66lb	9	10850000077758	850000077751



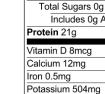




	Total Fat 10g				
	Saturated Fat 2.7g				
	Trans Fat 0g				
GUAGE	Cholesterol 70mg				
S	Sodium 90mg				
	Total Carbohydrate 0g				
ertified	Dietary Fiber 0g				

Serving size

Amount Per Serving **Calories**



The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Includes 0g Added Sugars

Nutrition Facts

(113g)

% Daily Value 13% 14%

> 23% 4% 0% 0%

> > 0%

42%

40%

0%

2%

10%











