



Mackerel, Atlantic

Scomber scombrus

Atlantic mackerel are a small forage fish that are consumed all over the world. It is an important food fish on both sides of the Atlantic and is used fresh, frozen, smoked, and salted. This beautiful, oily fish is a rich source of omega-3 fatty acids and contains a wealth of essential vitamins and minerals. Mackerel has a rich, pronounced flavour and is respected by chefs and home cooks alike for this distinctive flavour. In Canadian waters, it is fished commercially from the Bay of Fundy to Labrador. Harvested from June to December. Available year-round.

Sustainability & Certifications

Harvested under Canadian fisheries management regulations. All exporters are certified by the Canadian Food Inspection Agency (CFIA).

Product Forms

Fresh – round, fillets

Frozen – round, fillets, HOG

Salted

Smoked