

Frozen Atlantic Mackerel

Whole round · 500 g+ · Frozen

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 Version **01**

 Date **17-10-2026**

1 Product Name or Description

PRODUCT NAME Frozen Atlantic mackerel, whole round	SPECIES Atlantic mackerel (<i>Scomber scombrus</i>)	COMBINED NOMENCLATURE CODE 0303 54 10
COUNTRY OF ORIGIN Norway	IDENTIFICATION MARK Stated on the health certificate	PRODUCTION PLANT Approved freezing plant or vessel

Description	Whole round Atlantic mackerel, block frozen. Ingredients: mackerel 100 %.
Size	500 g and above per fish (other sizes on offer)
Fishing area	FAO 27, North-East Atlantic
Fishing method	Pelagic trawls
Allergens	Fish
Preparation	To be consumed after thermal processing. Do not refreeze.

2 Quality Specifications

QUALITY CONTROLS

Parameter	Specification
Histamine	Laboratory test per lot on request (results well below 100 ppm)
Glazing	Stated in the offer; price on net weight, glaze excluded
Core temperature	≤ -18 °C
Inspection	Pre-shipment inspection by SGS on request

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3 Packaging

Unit	Details
Carton	20 kg net, block frozen
Container	40' reefer: approx. 26 t net (25–27.5 t depending on packing)

4 Shelf Life & Storage

- Shelf life: 24 months from production, depending on the plant
- Store at -18 °C or below
- Transport at -18 °C
- Do not refreeze once thawed

5 Other Parameters

Labelling

Species, fishing area, size, production date, plant approval number.

Documents

Health certificate, catch certificate (IUU) where required, certificate of origin and commercial documents for each shipment.

Transportation

Reefer containers at -18 °C, often -20 to -22 °C for long transits. Data logger on request.

6 Illustrative Images



Photos for illustration purposes only. Appearance may vary from lot to lot within the specification.

Note: The electronic version of this document is valid without signature.