



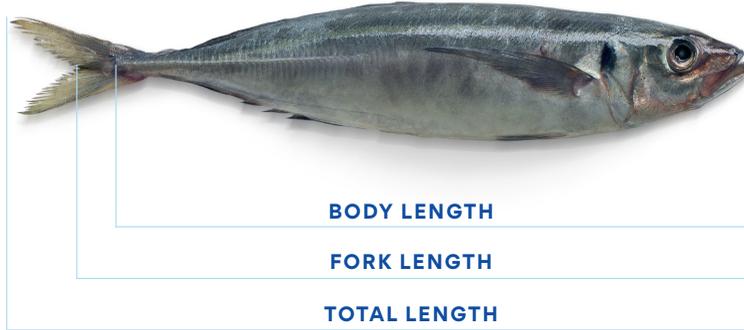
JACK MACKEREL



Trachurus Novaezealandiae, Trachurus Declivis, Trachurus Murphyi

Jack Mackerel have a moderately oily flesh that is high in Omega 3. Wild caught Jack Mackerel from New Zealand is a deep water fish caught all year round. Sealord Jack Mackerel comes from a sustainable and well managed fishery.





GRADE	LENGTH (MM)	AVG COUNT PER KG
0-100g	16.0	19.9
100-200g	22.9	6.9
200-400g	27.5	3.7
400-600g	34.1	2.1
600-950g	38.7	1.3

FREEZE METHOD

Horizontal Freezers - Frozen at Sea - no additives, no brine

20KG CARTON (BATM)



337004 JMAGRE A
L

100% New Zealand JACK MACKEREL
 Frozen JMA Whole A L 400-600G 2x10KG
 Trachurus declivis, Trachurus novaezelandiae, Trachurus murphyi
 Trachurus spp FISH Net Weight:
20.00kg
 Initial Date of Freezing: 16 Jan 2026
 Best Before Date: 16 Jan 2028
 Trawl caught in the South west Pacific FAO Area 81 Voyage/Lot: V46125005
 Approval No: L62858
 Vessel Name: Meridian1

KEEP FROZEN STORE AT OR BELOW -18°C
 PRODUCT OF NEW ZEALAND
 Processed and frozen at sea
 for: Sealord Group Limited,
 Vickerman Street, Nelson,
 New Zealand

(00)094150227100254512

QUANTITY PER 40FT REEFER

1350 x 20kg cartons
 Approx. 27MT

22KG CARTON TOKATU



337217 JMAGRE A
L

100% New Zealand JACK MACKEREL
 Frozen JMA Whole A L 400-600G 2x KG WSK
 Trachurus declivis, Trachurus novaezelandiae, Trachurus murphyi
 Trachurus spp FISH Net Weight:
22.50kg
 Initial Date of Freezing: 27 Feb 2026 08:06
 Best Before Date: 27 Feb 2028
 Trawl caught in the South west Pacific FAO Area 81 Voyage/Lot: V82924009
 Approval No: TK829
 Vessel Name: Tokatu

KEEP FROZEN STORE AT OR BELOW -18°C
 PRODUCT OF NEW ZEALAND
 Processed and frozen at sea
 for: Sealord Group Limited,
 Vickerman Street, Nelson,
 New Zealand

(00)094150221414295209

QUANTITY PER 40FT REEFER

1227 x 22kg cartons
 Approx. 27MT