FishMeal Whole Jack Mackerel & Horse Mackerel



Scientific name

Trachurus Murphyi Scomber Japonicus

Fishing method

Purse seine

Description

We manage a growing, sustainable jack mackerel quota (15% annual increase) harvested from the pristine waters of the Humboldt Current - a nutrient-rich, minimally exploited ecosystem that yields superior quality fish. Our unique operation combines industrial vessels and artisanal fishers working collaboratively beyond Chile's 5-mile limit, blending traditional fishing knowledge with modern precision. Occasionally, horse mackerel (Scomber japonicus) is harvested as natural accompanying fauna, meeting the same rigorous quality standards.

Our state-of-the-art processing facility maintains human-consumption grade quality standards across all products, supported by a rapid cold-chain system that ensures premium quality from at-sea refrigeration through final processing. This commitment to excellence extends to our fishmeal production, which meets the highest industry specifications.



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Parameters

Quality	Protein min (%)	TVN max (mg N/100 g)	Histamine max (ppm)	FFA max (% Oleic Acid)
Super Prime	68 - 71	≤ 120	≤ 500	≤ 7.5
Prime	≥ 67	≤ 120	≤1000	≤ 10



