

J.Willy Krauch Smoked Mackerel is sourced from wild caught Atlantic Mackerel, cut from whole fillets that have an 18-22% fat content. Hot smoked at over 170F with smoke derived from the wild hardwoods of Nova Scotia and lightly cured with salt, the hot smoking process gives the fish a cooked texture that works as an appetizer, on sandwiches or as an addition to salads. A good natural source of Omega 3 (essential fatty acids).



J.Willy Krauch Smoked Mackerel

& Handling

- Keep Frozen
- Thaw and serve

Product Details

Product Code	JWK 5145
Description	Hot Smoked Mackerel 10 x 1 lb
Case Size	4.54 kg
Purchasing Unit	10 x 1 lb
UPC/SCC	0-62763-05145-3 / 100-62763-05145-0
Product Code	JWK 5158
Desc. Hot S	moked Mackerel lemon pepper 10 x 1 lb
Case Size	4.54 kg
Purchasing Unit	10 x 1 lb
UPC/SCC	0-62763-05158-3 / 100-62763-05158-0

Smoked Mackerel: Mackerel, salt, natural smoke Lemon Pepper Smoked Mackerel: Mackerel, salt, lemon pepper, natural smoke

Per (100 g) / par (100 g) Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 340	
Fat / Lipides 27 g	42 %
Saturated / saturés 6 g + Trans / trans 0.3 g	32 %
Polyunsaturated / polyinsaturé	es 7 g
Omega-6 / oméga-6 0.8 g	
Omega-3 / oméga-3 6 g	
Monounsaturated / monoinsat	urés 13 g
Cholesterol / Cholestérol 75 m	ng
Sodium / Sodium 690 mg	29 %
Potassium / Potassium 360 mg	g 10 %
Carbohydrate / Glucides 1 g	1 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 23 g	
Vitamin A / Vitamine A	15 %

Vitamin C / Vitamine C

Calcium / Calcium

Iron / Fer

0%

2 %

8%