

SUSTAINABLE SEAFOOD SELECTION

360°



North Pacific Hake

USA | Wild Caught | MSC

Merluccius productus

Tracking Code W-NHA10MT



This product comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery. www.msc.org

a product by:

blueyou

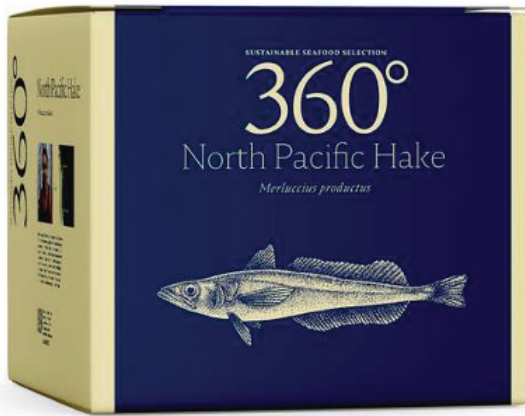


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Product Orders
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Scan here to learn more about your seafood selection or enter this Tracking Code on www.360seafood.com
W-NHA10MT





Product Forms

Frozen

Product Types

J-Cuts [Headed and Gutted]

Filletts Skin-Off

Steak

Share our Passion

For Great Sustainable Seafood Choices!

Frozen at Sea

Immediately after being caught, our Pacific Hake is gutted and frozen at sea into solid blocks. Doing this results in the highest level of freshness and preserves the quality, taste and texture of this great fish. Afterwards, our hake is further processed by hand at our partner factory in Vietnam that specialises in processing white fish from sustainable fisheries in the Pacific Ocean.

Affordable Nutrition

Pacific Hake is a versatile fish which can be prepared in many ways. It is one of the lowest cost white fish species and hence offers attractive cost-benefits for gastronomy and canteen applications. Our hake is your number one choice combining sustainability and affordability!

Certified Sustainable Catch

Our North Pacific Hake is certified sustainable by the Marine Stewardship Council (MSC). Continuous scientific studies of fish stocks creates the basis for an effective fisheries management system which allows for flexible harvest rules for the fishing fleet.

100% Natural

360° Seafood Selection Pacific Hake filets are 100% natural with no additives or treatments such as phosphates. This results in a premium quality product that won't lose significant weight during cooking and offers great taste and culinary experience for everyone!

Good to Know

The North Pacific Hake fishery is a cooperation success story between Canada and the USA. Since the fish don't follow international borders, scientists from both countries join forces to study how healthy the stocks are and how many fish can be caught. Research vessels, like those used by the Canadian Coast Guard, count fish stocks yearly in the open ocean. Fishers, local tribes, and industry leaders are also invited to discuss their needs. This means that one of the most economically important fisheries in North America is also one of the best managed.

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