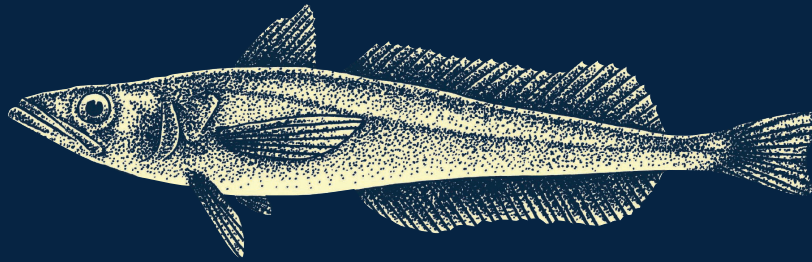


# North Pacific Hake

*Merluccius productus*

SUSTAINABLE SEAFOOD SELECTION  
**360°**



Tracking Code  
W-NHA10MT

#### Product Forms:

Frozen

#### Product Types:

Steaks Skin-On

Fillets Skin-Off | Boneless

## Origin Profile

**Type of Origin:** Wild Caught

**Country of Origin:** USA

**Catch Area:** Northeast Pacific | FAO 67

**Catch Method:** Pelagic mid-water trawl

**Type of Fishery:** Industrial

**Final Manufacturing and Packing:** Vietnam

## Fishing Impact

**Species Vulnerability:** Moderate-high

**Stock Status:** Underexploited / No overfishing

**Catch Selectivity:** High (close to 100% target species)

**Habitat Impact:** Low impact on seafloor

**Management:** International and effective

**Minimum Size:** -



The North Pacific hake is the most abundant fish off the west coast of North America and migrates seasonally between Alaska and Baja California. They are caught using mid-water trawls as they swim in large schools towards the surface each day to feed. The management of the fish stock is shared between Canada and the US and fishers have created cooperatives to optimise the quality of the catch. The number of hake caught each year is consistently below the target quota while the stock hasn't depleted, meaning the management system is effective in ensuring there will be plenty of North Pacific hake in years to come.



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](http://www.msc.org)

a product by:

**blueyou**



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**W-NHA10MT**

