

# **MACKEREL ICEFISH - FROZEN ON BOARD WHOLE**



## ***Species Background Information***

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<b>Common name:</b>	Mackerel Icefish
<b>Scientific name:</b>	<i>Champsocephalus gunnari</i>
<b>Max size:</b>	40 - 42 cm
<b>Max reported age:</b>	6 years
<b>Average length:</b>	25 – 35 cm
<b>Average weight:</b>	100 – 200 grams
<b>Climate:</b>	sub-Antarctic; below 50°S



### **Biology:**

Mackerel icefish is a relatively fast growing and short lived species with highly variable recruitment and can rapidly disappear from fishing grounds. They are a benthic-pelagic species and have been reported to depths of 200 to 350 metres in the HIMI region. The maximum size recorded from the HIMI region is 40 cm to 42 cm.

Mackerel icefish spawn close to inshore. Data indicate that 50% of mackerel icefish have reached sexual maturity by 24 cm in length, and all icefish have reached sexual maturity between 25 centimetres and 26 centimetres long, or three years old. The Fishery targets, on average, the two to four year old fish. The maximum age recorded for mackerel icefish is six years.

<b>Fishing grounds:</b>	Heard Island & McDonald Islands Fishery (HIMI).
<b>Fishing method:</b>	Large mid-water schools are targeted with mid-water trawl methods.
<b>Seasonality:</b>	Available January through to July.

# ***Mackerel Icefish***      ***On-board Processing Specifications***

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**Raw Material:** Mackerel Icefish (*Champscephalus gunnari*)

**Processing:** Fish is to be packed as whole round and thoroughly washed

**Grading:** The whole fish should be graded as:

Small under 200 grams per piece  
Larger over 200 grams per piece

**Note:** If 10% or more fish is over 200g for Small or under 200g for large then  
PRODUCT TO BE MARKED UNDGRADED.

**Packing:** A pan lined with poly sheet should have a label placed face down in the block and then the graded fish loosely finger packed to prevent damage to the fish. Fish should be frozen in plate freezer and the pan filled with seawater to form a full glaze block.

After freezing the product is to be knocked out of the pan and sewn into the specially printed icefish bag with correct packing date and grade marked on.

**Packing Weight:** Minimum 20 kg (Average 23-24 kg).

**Skin Condition:** Minimal bruising and crushing, no tears.

**Temperature:** Minimum -20 degrees celsius.

**Label and Over bag:** Mark packing date and grade.

