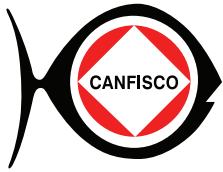




Hake (Pacific Whiting)

As one of the largest harvesters of wild Pacific seafood in Canada, the Canfisco fleet of vessels harvest hake (also called Pacific whiting), found in the Pacific Ocean - Canadian waters. Shore-frozen hake is available in June to November. Frozen at Sea hake is available in April to November.





Hake (Pacific Whiting)

Frozen	Form	Packing Sizes	Availability
Land Frozen	HGT	300-600g IQF in 16kg cartons	June - November
Land Frozen	HGT	300-600g Block in 10kg cartons (interleaved)	June - November
Land Frozen	HGT	600+g Block in 10kg cartons (interleaved)	June - November
Land Frozen	HGT	Under 300g Block in 10kg cartons (interleaved)	June - November
Frozen at Sea	HGT	300-600g Block. 2x10kg blocks in a polywoven bag	April - November
Frozen at Sea	HGT	600+g Block. 2x10kg blocks in a polywoven bag	April - November
Frozen at Sea	HGT	Under 300g Block. 2x10kg blocks in a polywoven bag	April - November

The Pacific hake is a slim fish with large eyes. Typical size is 50 centimetres long and weighing 1 kilogram. Hake is a semi-pelagic, roaming from ocean floor to mid-water and is caught by a mid-water trawl.

Pacific hake is a delicate, white-fleshed and mild-tasting fish, it has a taste similar to cod although the flesh is somewhat softer and the flake smaller.