

Sea Star Seafoods Ltd.

Stockfish also referred to as stoccafisso in most Italian dialects.

Approximately 80% of the moisture is removed from the fish giving it a shelf life of several years. The fish maintains all of its nutrients that it had in the fresh form only more concentrated; making it rich in proteins, vitamins, iron and calcium. Stockfish is popular in the Italian and African neighborhoods throughout North America. We offer whole stockfish as well as steaks, bone in and boneless bits.



Bulk

Stockfish Whole (Bale)	99.2 lbs (45kg)

Retail

Boneless Stockfish Bits (Bags)	18 x 8 oz. (340 g)
Bone In Stockfish Bits (Bags)	18 x 12 oz. or 10 oz. (340 g or 283 g)
Stockfish Steaks (Bags)	18 x 12 oz. (340 g)

Nutrition Facts

Serving size: 56g Amount per serving

Calories	340%
Total Fat	0.5g
Saturated Fat	Og
Cholesterol	25mg
Sodium	0.8%
Protein	15g
Vitamin A	2%
Vitamin C	0%
Calcium	2.3%
Iron	4%



