Back at port, the catch is delivered to seafood processors. They ship the fish live or frozen to markets in Asia where hagfish is a delicacy, eaten raw or cooked. The skin of the hagfish is also used to make wallets, belts and other items.

**Pacific Hagfish, *Eptatretus stouti***, are found in deep coastal waters from southeastern Alaska to Mexico. One of the most primitive fishes, hagfish have four hearts and skeletons made of cartilage. They lack scales and jaws. A keen sense of smell makes up for their lack of vision. When hagfish are agitated, they produce an enzyme that combines with sea water to create a thick slime, giving them the fitting nickname, “slime eels.”