SEA CHEF TECHNOLOGIES
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Argentinean red shrimp

Pleoticus muelleri (Crustaceans)

Argentinean shrimps (*Pleoticus muelleri*), commercially known as Argentine red shrimp or Patagonian red shrimp, are a wild-caught cold-water shrimp species of the Southwest Atlantic, concentrated mainly off Patagonia and the Argentine shelf. Unlike tiger and whiteleg shrimp, this is not an aquaculture product but a capture fishery species with strong seasonality and origin identity. Commercially, it occupies a highly attractive position because it combines the image of a wild shrimp with a naturally red coloration and rich eating quality that stands out immediately in the market.

From a product perspective, Argentine red shrimp is valued for its sweet flavor, tender texture, naturally reddish raw appearance, and strong visual appeal in shell-on and peeled formats. It is marketed mainly in whole, tail, peeled, easy-peel, and onboard-frozen formats, with especially strong demand in Europe and Asia. Much of its commercial success comes from the fact that it feels more premium and distinctive than standard warmwater farmed shrimp, even before anyone starts talking about “wild” as if it were a religion.

By real commercial weight, Argentina is overwhelmingly the defining producer. The fishery is one of the country’s most important marine resources, with the main offshore season generally running from April-May through September-October, and reported catches in 2024 exceeding 139,000 tonnes. In market terms, Argentine red shrimp is best positioned as a premium wild shrimp, valued for natural color, flavor, and export strength rather than industrial farming efficiency.

Categories: HoReCa, Retail.
Size: Whole: L1(10-20) / L2 (20-30) / L3 (30-40) / L4 (40-60) / Tails: C1LL (-35), C1L (35-45), C1S (45-55), C2 (55-80), C3 (80+) - pcs/kg

Countries:	Nutrition data:	Product forms:	Processing:
Argentina	Calories: 80-90 kcal. Protein: 19.0-20.0 g. Fat: 0.2-1.5 g. Omega 3: 0.0 g. Water: 55 g.	Whole Tails	Seafrozen Landfrozen IQF Semi-IQF

More details available on: https://seachef.eu/en/species/argentinean-shrimps

Inquiries

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About SEA CHEF TECHNOLOGIES

SIA Sea Chef Technologies is an international seafood trading and sourcing company built on a simple idea: to connect reliable seafood production with professional, stable service through strong management, disciplined execution, and modern IT tools. Over time, the company has grown from a focused team into a structured organization with employees and agents operating across different markets, working with a broad portfolio of **frozen and fresh fish, shrimps, and molluscs**. Our growth has been practical rather than theoretical. Every customer, supplier, and project has helped us refine the way we work, from purchasing and quality control to logistics, documentation, and risk management.

We operate in the international seafood B2B segment. Our role is not simply to buy and sell fish, but to create dependable supply solutions in a global market shaped by seasonality, catch volumes, quotas, logistics costs, regulations, currency fluctuations, and shifting customer needs. We combine product expertise with structured internal processes so that our customers receive the right product, in the right quantity, with the right documentation, and in a quality fully suited to its final use. **In this sense, our real product is not only seafood itself, but also information, service, and execution**.

We serve a broad range of professional customer segments across the seafood chain, including importers and wholesalers, processors, distributors, HoReCa businesses, and supermarket chains. Some of our customers are direct end users with highly specific quality and compliance requirements, while others rely on us as a sourcing and logistics partner to bridge information gaps and secure stable supply. What unites them is the need for a professional counterpart who understands seafood products, works confidently with specifications and volumes, and can support both long-term supply programs and spot business. Our customers value speed, clarity, accuracy in documentation, honest communication, and reliable complaint handling, because their own success depends on stable performance from every supplier in the chain.

Our company is guided by a clear set of core principles: promptness, reliability, transparency, and long-term partnership. This combination of product knowledge and process discipline is what defines Sea Chef Technologies and allows us to serve the international seafood market with confidence and consistency.

The right quality fish. For the right customer. At the right time. Delivered globally.

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SPECIES CATALOG



Atlantic Mackerel
WR, HG, Fillets.



Capelin
WR, ROE.



Blue whiting
WR, HG.



Jack mackerel
WR, HGT.



Atlantic Herring
WR, HG, Fillets, ROE.



Silver smelt
WR, HG.



Pacific Hake
WR, HG, Fillets, HGT.



Argentine hake
WR, HG, Fillets, HGT.



Atlantic Salmon
Fillets, HON, By-products.



Steelhead trout
HG, Fillets, ROE, HON, By-products.



Coho salmon
HG, Fillets, ROE, By-products, Steaks.



Chum salmon
HG, Fillets, ROE, Steaks.



King salmon
Fillets, ROE, HON.



Pangasius
WR, Fillets, HGT, By-products, Steaks.



Pink salmon
WR, HG, Fillets, ROE, Steaks.



Tilapia
WR, Fillets, By-products.



Yellowfin tuna
By-products, Steaks, Loins, Chunks, Canned.



Bluefin tuna
HG, By-products, Loins.



Bonito tuna
WR, HG, Loins, Canned.



Skipjack tuna
WR, Loins, Chunks, Canned.



Oilfish
Fillets, HGT, Chunks.



Greenland Halibut
WR, Fillets, HGT, Steaks, HG / J-cut.



Redfish
WR, Fillets, HG / J-cut.



Saithe
WR, HG, Fillets, By-products, HG / J-cut.

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Yellow croaker
WR, WR/Gutted.



Pacific saury
WR, Canned, WR/Gutted.



Yellowtail kingfish
WR, HG.



Pacific mackerel
WR, HG, HGT.



Southern Blue Whiting



Blue mackerel
WR, HG, HGT.



Barracouta
WR, HG.



Redbait
WR.



Russian sturgeon
HG, Fillets, HGT, HON, Steaks.



Hybrid sturgeon
HG, Fillets, HGT, HON.



Common bream
WR.



Baltic herring
WR, HG, HGT.



European sprats
WR, HG.



European smelt
WR.



Greenshell mussels
Whole-shell, Half-shell, Mussel meat.



Chilean mussels
Whole-shell, Half-shell, Mussel meat.



Black tiger shrimps
RHOSO, CHOSO, RHLSO, PUD, P&D.



Whiteleg shrimps
RHOSO, CHOSO, RHLSO, PUD, P&D.



Argentinean red shrimp
Whole, Tails.



Northern coldwater shrimps
PUD, Whole.

More details available on: https://seachef.eu/en/species

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