



Atlantic Salmon

Salmo salar (Salmonids)

Atlantic salmon is the benchmark species of modern aquaculture and the clear leader of the category in terms of the value. The salmon aquaculture was first industrialised in Norway in late 1980's and later introduced and scaled in Chile in the 1990's, effectively extending the Atlantic salmon farming model into the Pacific and establishing the two dominant supply origins for the global market. Atlantic salmon is also the most industrialised aquaculture species and supported by an eco-friendly high economic feed conversion ratio of approximately 1.3 kg feed per 1 kg of the edible meat. It combines high product value, dependable year-round supply, and outstanding production efficiency in a way few other farmed species can match.

Atlantic salmon is used mainly for human consumption and is one of the most versatile species in the seafood market. It is widely sold as fresh and chilled whole fish, fillets and portions, and is also extensively used for smoked products, sushi, and ready-made meals. Even the by-products are also fully utilized for both human consumption and pet food production. Its commercial strength is closely linked to its eating qualities. Atlantic salmon is valued for its rich, buttery taste, firm and fatty texture, and attractive pink to reddish-orange flesh. These qualities as well as the strong marketing image of Salmon among the consumers make it highly suitable for both retail and foodservice, from premium fresh counters to catering, horeca, and value-added processing.

Today, Norway remains the leading producer of farmed Atlantic salmon, while Chile is the second major source, with additional important production in the Faroe Islands, United Kingdom and Iceland. Stable yearly supply of over 2,5 million tones makes Atlantic salmon one of the most important seafood species in both European and global markets.

Categories: Wholesale, Processing, HoReCa, Retail.

Size: HON - 1 to 12 kg | Fillets - 0,8 to 3,2kg

Countries:

Canada
Chile
Faroe Islands
United Kingdom
Ireland
Iceland
Norway

Nutrition data:

Calories: 210 kcal.
Protein: 21 g.
Fat: 14 g.
Omega 3: 2.5 g.
Water: 65 g.

Product forms:

Fillets
HON
By-products

Processing:

Landfrozen

More details available on: <https://seachef.eu/en/species/atlantic-salmon>



Sea Chef

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Inquiries

For inquiries, questions or additional information, please feel free to contact us.

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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.



Yellow croaker

WR, WR/Gutted.



Pacific saury

WR, Canned, WR/Gutted.



Pacific mackerel

WR, HG, HGT.



Blue mackerel

WR, HG, HGT.

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

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