



Greenland Halibut

Reinhardtius hippoglossoides (Groundfish)

Greenland halibut, also widely traded as *black halibut*, is a cold-water flatfish of the *Pleuronectidae* family, naturally distributed across the North Atlantic and Arctic waters. It is a deepwater species found along continental shelves and slopes, and unlike classic shallow flatfish, it is well adapted to colder and deeper environments. Commercially, Greenland halibut occupies a strong position among premium whitefish species, combining the visual identity of a flatfish with a richer flesh character and a higher fat content than cod-type groundfish. Its market role is especially important in the North Atlantic, Arctic, and sub-Arctic fisheries, where it is recognized as a valuable deepwater product with stable demand in both Europe and Asia.

Greenland halibut is used mainly for human consumption and is marketed in a wide range of forms, including fresh and frozen HGT fish, fillets, portions, and smoked products. Its commercial strength lies in its white flesh, dense texture, high fat content, and strong eating qualities, which position it above many lean whitefish species in terms of richness and culinary appeal. In practical terms, Greenland halibut offers a more succulent and buttery eating experience than many standard groundfish, making it suitable for premium retail, foodservice, and smoking applications.

The main commercial fisheries for Greenland halibut are concentrated in the North Atlantic and Arctic regions, especially around Greenland, Iceland, Faroe Islands Norway, Canada, and Russia, with additional importance in the Barents Sea and the Northwest Atlantic. FAO deep-sea fishery material identifies Greenland halibut as one of the major deepwater commercial species in the North Atlantic, particularly off Labrador, the Grand Banks, and Greenlandic waters. In market terms, it is best positioned as a premium cold-water deepwater flatfish, valued for both its eating quality and its established role in international trade rather than as a mass-market volume species.

Categories: Wholesale, Processing, HoReCa, Retail.

Size: HGT - 0,5-1 / 1-2 / 2-3 / 3-5 kg

Countries:

Canada
Faroe Islands
Greenland
Iceland
Norway
Russia

Nutrition data:

Calories: 180 kcal.
Protein: 14.0 g.
Fat: 14.0 g.
Omega 3: 0.5 g.
Water: 72 g.

Product forms:

WR
Fillets
HGT
Steaks
HG / J-cut

Processing:

Seafrozen
Landfrozen

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



Sea Chef

SEA CHEF TECHNOLOGIES

inquiries@seachef.eu

+371 28779999

inquiries@seachef.eu

+371 28779999

www.seachef.eu

Inquiries

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

This document and all information contained herein are provided exclusively for the purpose of evaluation and inquiry. No part of this document may be reproduced, copied, distributed, transmitted, disclosed, or otherwise used in any form or by any means without the prior explicit written consent of the author. Any unauthorized use, reproduction, or dissemination of this document, in whole or in part, is strictly prohibited and may result in legal action. By accessing this document, the recipient agrees to comply with the above restrictions.

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.**



www.seachef.eu



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.



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.

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

Inquiries

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

inquiries@seachef.eu

+371 28779999

www.seachef.eu

This document and all information contained herein are provided exclusively for the purpose of evaluation and inquiry. No part of this document may be reproduced, copied, distributed, transmitted, disclosed, or otherwise used in any form or by any means without the prior explicit written consent of the author. Any unauthorized use, reproduction, or dissemination of this document, in whole or in part, is strictly prohibited and may result in legal action. By accessing this document, the recipient agrees to comply with the above restrictions.