SEA CHEF TECHNOLOGIES
inquiries@seachef.eu
+371 28779999



Blue mackerel

Scomber australasicus (Pelagics)

Blue mackerel (*Scomber australasicus*), also known in some markets as english mackerel (or EMA), is a schooling small pelagic species of the *Scombridae* family, distributed through the Indo-West Pacific. It occurs in both coastal and oceanic waters, with commercially important concentrations around Japan, Taiwan, Australia, and New Zealand. The species is associated with temperate and subtropical waters, and its broad regional spread gives it a stable role in pelagic fisheries across both the Northwest Pacific and Australasian markets.

Blue mackerel is marketed mainly for human consumption and is sold in fresh, frozen, dried-salted, smoked, and canned forms. Its commercial appeal lies in its low oily flesh, familiar mackerel profile, and strong processing performance, which make it suitable for both whole-fish trade and value-added processing. Compared with species carrying a stronger premium image, blue mackerel is positioned as a reliable regional bycatch pelagic fish with good everyday marketability and broad end-use flexibility.

The most relevant commercial fisheries are found in Australia and New Zealand, where the species is actively managed and commercially harvested, while the wider Northwest Pacific also remains important for its supply and recognition. In practical market terms, blue mackerel belongs to the category of solid, efficient, workhorse pelagics.

Categories: Wholesale, Processing.
Size: WR/HG - 300-600 / 600-800 / 800-1200 / 1200+ g

Countries:	**Nutrition data:**	**Product forms:**	**Processing:**
New Zealand	Calories: 110 kcal. Protein: 20.0 g. Fat: 4.5 g. Omega 3: 0.39 g. Water: 75 g.	WR HG HGT	Seafrozen

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

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.

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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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