



## Bluefin tuna

Thunnus thynnus (Aquaculture)

Bluefin tuna (*Thunnus thynnus*) is a large, highly migratory pelagic species of the *Scombridae* family, widely distributed in the Atlantic Ocean and the Mediterranean Sea. It is one of the most valuable tuna species in the world, recognized for its exceptional size, powerful swimming ability, and premium market position.

Bluefin tuna is used mainly for human consumption and is marketed primarily in high-value fresh and frozen formats, including loins, fillets, steaks, and sashimi- and sushi-grade products. Its commercial value is closely linked to its deep red flesh, high fat content, rich flavour, and excellent texture, which make it especially prized in premium foodservice and export markets.

The species supports important commercial fisheries and capture aquaculture-related fattening operations, particularly in the Mediterranean region. The main producing and trading countries include nations of the Mediterranean basin, as well as major tuna markets such as Japan, where bluefin remains one of the most prestigious and highest-value seafood categories.

At the same time, Atlantic bluefin tuna is one of the most tightly controlled commercial fish species in the world: catches are managed under the strict quota system of ICCAT, which sets total allowable catches, allocates national quotas, and applies detailed seasonal, monitoring, traceability, and control measures. For the eastern Atlantic and Mediterranean stock, ICCAT set the TAC at 40,570 tonnes annually for 2023-2025, and then increased it to 48,403 tonnes annually for 2026-2028. For the western Atlantic stock, the TAC was 2,726 tonnes annually for 2023-2025, rising to 3,081.6 tonnes annually for 2026-2028.

**Categories:** HoReCa.

**Size:** HG - 80-300 kg / loins according to customer specification

**Countries:**

Spain  
Italy  
Malta  
Portugal  
Tunisia

**Nutrition data:**

Calories: 144 kcal.  
Protein: 23.5 g.  
Fat: 5.0 g.  
Omega 3: 1.5 g.  
Water: 71.5 g.

**Product forms:**

HG  
By-products  
Loins

**Processing:**

Landfrozen

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

## Inquiries

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

inquiries@seachef.eu

+371 28779999

www.seachef.eu



# Sea Chef

SEA CHEF TECHNOLOGIES

[inquiries@seachef.eu](mailto:inquiries@seachef.eu)

+371 28779999

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](http://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.



**Pacific mackerel**

WR, HG, HGT.



**Blue mackerel**

WR, HG, HGT.

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](http://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.