



Bonito tuna

Sarda sarda (Pelagics)

Atlantic bonito (*Sarda sarda*), also known in trade as *bonito tuna*, is a highly valued small tuna species of the *Scombridae* family, naturally distributed across the Atlantic Ocean, the Mediterranean Sea, and the Black Sea. It is an epipelagic, neritic, schooling fish, typically associated with productive coastal and offshore waters rather than the deep tropical tuna grounds. Commercially, Atlantic bonito occupies an attractive middle position between small mackerel-type pelagics and larger tuna species. Its strong market identity is especially evident in Mediterranean trade, where seasonal availability, recognizable species character, and established culinary demand give it a stable commercial role.

Atlantic bonito is used mainly for human consumption and is marketed in a wide range of forms, including fresh, frozen, salted, and canned products. Its commercial strength lies in its dark, flavorful flesh, low oil content, and firm texture, which make it highly suitable for steaks, loins, canned products, and traditional Mediterranean preparations. Compared with lighter pelagic species, bonito offers a more pronounced taste profile and a stronger culinary identity, which helps it maintain value in both fresh fish counters and further-processed segments.

The main commercial fisheries for Atlantic bonito are concentrated in the Mediterranean, the eastern Atlantic, and parts of the Black Sea, where the species has its greatest economic relevance. Most important fishing and trading countries include Morocco, Algeria, Spain, Turkiye, Tunisia, and Italy, while additional regional significance remains in Black Sea fisheries and selected western Atlantic landings.

Categories: Wholesale, Processing, HoReCa.

Size: WR - 500+ g / 1+ kg / 1,5+ kg

Countries:

Spain
Morocco
Tunisia

Nutrition data:

Calories: 130 kcal.
Protein: 22 g.
Fat: 1.0 g.
Omega 3: 0.2 g.
Water: 77 g.

Product forms:

WR
HG
Loins
Canned

Processing:

Landfrozen

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

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.

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