



Argentine hake

Merluccius hubbsi (Groundfish)

Hubbsi hake, also known as Argentinean hake, is a demersal white fish of the *Merlucciidae* family that inhabits the cold waters of the southwestern Atlantic. The species is widely distributed along the continental shelf and slope off Argentina, Uruguay, southern Brazil, and the Falkland Islands, and it is one of the most important hake species in the region.

Argentine hake prefers cold waters, generally between 5°C and 10°C, and is commonly found at depths of 50 to 500 metres. Because of its broad distribution, two main fishing grounds can be distinguished: the waters around the Falkland Islands, including the Inner and Outer Conservation Zones, and the international waters adjacent to the Argentine Exclusive Economic Zone.

The species is used mainly for human consumption, especially in the form of frozen whole fish exported to Africa, headed and gutted products praised in Eastern European markets, and frozen fillets for western European markets. It has substantial industrial importance for Argentina, Uruguay, and Spain, and it is also regarded as the most significant export species in the FAO 41 region. In Europe, and especially in Spain, hake is highly valued and remains one of the most widely consumed white fish species.

The fishery is conducted mainly by medium and large industrial vessels using bottom trawl nets. It involves fleets from Argentina, Uruguay, Spain, and the Falkland Islands, with management coordinated in the Argentine-Uruguayan Common Fishing Zone for the shared stock.

Nutritionally, Argentine hake is considered a lean white fish, with a fat content of less than 3%, which makes it a preferred choice for military, maritime, cruise ship, school, and kindergarten menus.

Categories: Wholesale, Processing, HoReCa, Retail.

Size: WR - 150-300 / 200-400 / 300-600 / 600-900 / 800-1200 | HGT 80-300 / 100-200 / 150-250 / 200-400 / 300-600 / 600-800 / 800-1200

Countries:

Argentina
Belize
Spain
Falkland Islands
Uruguay

Nutrition data:

Calories: 89 kcal.
Protein: 16.0 g.
Fat: 3.0 g.
Omega 3: 0.5 g.
Water: 81 g.

Product forms:

WR
HG
Fillets
HGT

Processing:

Seafrozen
Landfrozen

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



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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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Inquiries

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