



## Oilfish

*Lepidocybium flavobrunneum* / *Ruvettus pretiosus* (Pelagics)

Oilfish in trade usually combines two closely related deepwater species of the *Gempylidae* family: smooth skin (SS) oilfish and escolar *Lepidocybium flavobrunneum* and rough skin (RS) oilfish - *Ruvettus pretiosus*. Both are large, dark-fleshed predators from tropical and temperate oceans. However, they are not the same fish. Escolar is generally the smoother-skinned species, occurring mainly over the continental slope and migrating upward at night, while *Ruvettus pretiosus* is a rougher-skinned deepwater species that is more often associated with shelf and slope waters and is usually found

solitary or in pairs. In commercial practice, the two are often grouped together because both are caught mainly in longline fisheries and marketed in similar formats, especially as frozen HGT, fillets and steaks.

From an eating-quality perspective, oilfish is highly appreciated for its rich, buttery taste, high fat content, and soft, succulent flesh. This is exactly why it has long attracted premium niche demand in foodservice and in steak-style presentations. However, the same quality that gives oilfish its luxurious mouthfeel is also its main limitation. Both species contain very high levels of indigestible wax esters, sometimes referred to in food safety guidance as gempylotoxins.

These wax esters may cause ceriorhea, abdominal cramps, nausea, headache, and vomiting, particularly when eaten in larger portions or by sensitive individuals. In practical market terms, this means oilfish is a species with strong culinary appeal but one that must be sold responsibly, with proper product knowledge and portion awareness. Commercially, oilfish is positioned as a niche premium deepwater species, not a mass-market whitefish or tuna substitute. It is typically sold fresh or frozen in HGT, fillets, chunks, and steaks, and in some markets escolar has been used in fish cakes or high-end restaurant applications.

Because of its wax-ester issue, however, the product remains controversial in some markets and requires clear identification and correct commercial communication. The main fishing nations vary by ocean area, because neither species supports a single classic directed global fishery in the way tuna or mackerel do. Much of the supply comes as bycatch in tuna longline fisheries, while some directed deepwater fisheries also exist. FAO notes oilfish and escolar among the many bony fishes caught in pelagic longline fisheries, and the 2025 SIOFA overview shows that, in the Southern Indian Ocean, targeted oilfish catches were almost entirely taken by Chinese Taipei. In broader market terms, oilfish supply is linked to longline-producing countries (Vietnam, Taiwan, Indonesia) and deepwater fleets in the Indian, Pacific, and Atlantic Oceans, while demand is strongest in selected premium and foodservice markets rather than mainstream retail.

**Categories:** Wholesale, Processing, HoReCa.

**Size:** HGT/fillets - 3-6 / 6-10 / 10+ kg

**Countries:**

China  
Ecuador  
Indonesia  
Taiwan

**Nutrition data:**

Calories: 190-220 kcal.  
Protein: 18-22 g.  
Fat: 16-19 g.  
Omega 3: N/A g.  
Water: 60-65 g.

**Product forms:**

Fillets  
HGT  
Chunks

**Processing:**

Landfrozen

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

## 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.**



[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>

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