



Pacific Hake

Merluccius productus (Groundfish)

Pacific whiting, also known as Pacific hake, is a semi-pelagic groundfish of the Merlucciidae family. It is widely distributed from Baja California in Mexico, along the west coast of North America, and up to British Columbia and beyond. The main commercial stock is the migratory coastal stock shared by the United States and Canada. Besides the main coastal stock passing through Mexican waters in winter, there is a dwarf stock unique to the Baja California area. Unlike classic small pelagic species, Pacific whiting is associated with midwater and shelf waters and supports a large transboundary fishery rather than a purely local one.

Pacific whiting is used mainly for human consumption, especially in the production of frozen fillets, surimi, and other processed seafood products. It has far greater industrial importance than many other whitefish species and is one of the largest-volume fisheries on the U.S. West Coast. The species is also significant for Mexican fisheries, accounting for roughly 25% of the total commercial catch.

Pacific hake's value is linked to its abundant biomass, mild white flesh, and the predictable seasonal migration of the stock. The fish migrate offshore and remain generally in southern waters during the winter spawning season, then move northward in spring to coastal feeding grounds between northern California and northern British Columbia, where the main fishery is conducted in spring, summer, and fall.

The main fishing nations are the United States, Canada, and Mexico, and the fishery is conducted by shore-based, at-sea, and tribal sectors. In U.S. federal waters, the non-tribal commercial Pacific whiting fisheries open on May 1 each year, which is why the main catching period is generally from spring through autumn.

Categories: Wholesale, Processing, HoReCa.

Size: WR - 200-400 / 300-600 / 600+ / 800-1200 / | HGT 150-300 / 200-400 / 300-600 / 600-800 / 800-1200 g

Countries:	Nutrition data:	Product forms:	Processing:
Canada	Calories: 95 kcal.	WR	Seafrozen
Mexico	Protein: 18.0 g.	HG	Landfrozen
United States	Fat: 1.5 g.	Fillets	
	Omega 3: 0.3 g.	HGT	
	Water: 80.5 g.		

More details available on: <https://seachef.eu/en/species/pacific-hake>

Inquiries

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

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Sea Chef

SEA CHEF TECHNOLOGIES

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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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