SEA CHEF TECHNOLOGIES
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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

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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.

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Yellow croaker
WR, WR/Gutted.



Pacific saury
WR, Canned, WR/Gutted.



Yellowtail kingfish
WR, HG.



Pacific mackerel
WR, HG, HGT.



Southern Blue Whiting



Blue mackerel
WR, HG, HGT.



Barracouta
WR, HG.



Redbait
WR.



Russian sturgeon
HG, Fillets, HGT, HON, Steaks.



Hybrid sturgeon
HG, Fillets, HGT, HON.



Common bream
WR.



Baltic herring
WR, HG, HGT.



European sprats
WR, HG.



European smelt
WR.



Greenshell mussels
Whole-shell, Half-shell, Mussel meat.



Chilean mussels
Whole-shell, Half-shell, Mussel meat.



Black tiger shrimps
RHOSO, CHOSO, RHLSO, PUD, P&D.



Whiteleg shrimps
RHOSO, CHOSO, RHLSO, PUD, P&D.



Argentinean red shrimp
Whole, Tails.



Northern coldwater shrimps
PUD, Whole.

More details available on: https://seachef.eu/en/species

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