



## Pacific mackerel

*Scomber japonicus* (Pelagics)

Pacific mackerel (*Scomber japonicus*), also widely known as chub mackerel, is a fast-swimming small pelagic species of the Scombridae family, naturally distributed across broad areas of the Pacific Ocean. It is a schooling fish found in coastal and offshore waters, often moving deeper during the day and rising toward the surface at night. Commercially, Pacific mackerel is one of the core mackerel species of the Northwest Pacific, accounting for more than 35% of total chub mackerels catch.

From a product perspective, Pacific mackerel is valued for its moderate-oily flesh, pronounced mackerel flavor, and broad processing flexibility. It is marketed mainly for human consumption and is sold in fresh, frozen, salted, smoked, and canned forms, with strong suitability for whole round, HG, fillets, and further-processed applications. Compared with more premium Atlantic mackerel, it is positioned as a dependable and versatile alternative with strong industrial usefulness and stable consumer recognition across both domestic and export markets.

The main commercial fisheries for Pacific mackerel are concentrated in the Northwest Pacific, with China, Japan, South Korea and Taiwan forming the most important fishing and supplying countries by volume. In market terms, Pacific mackerel is best understood as a high-volume regional pelagic species with consistent relevance for frozen trade, processing, and canning rather than as a niche premium fish.

**Categories:** Wholesale, Processing.

**Size:** WR - 200-400 / 300-600 / 600+ / 800-1200 g | HGT 100-200 / 200-400 g | HG - 250+ / 300+ g

**Countries:**

Argentina  
Chile  
China  
Japan  
Peru  
Taiwan

**Nutrition data:**

Calories: 157 kcal.  
Protein: 19.5 g.  
Fat: 5.0 g.  
Omega 3: 0.36 g.  
Water: 74 g.

**Product forms:**

WR  
HG  
HGT

**Processing:**

Seafrozen  
Landfrozen

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

## 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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