



Pacific saury

Cololabis saira (Pelagics)

Pacific saury (*Cololabis saira*), also widely known as saury, sanma, or mackerel pike, is a slender migratory small pelagic species of the Scomberesocidae family, naturally distributed across the temperate and subarctic North Pacific. Adults live offshore near the surface in large schools, while juveniles are associated with drifting seaweed. Commercially, the species is strongly linked to the Northwest Pacific, where its seasonal migration shapes both supply and market timing. Around Japan, the stock typically moves northward from May to July and begins returning southward after August, which is one of the reasons Pacific saury has such a clear autumn market identity.

From a product perspective, Pacific saury is valued for its silvery appearance, rich oily flesh, and distinctive umami flavor. It is marketed mainly for human consumption and is sold in several practical forms, including WR frozen fish, whole gutted, HG, fillets, sections, salted products, canned and smoked products. This gives it a strong commercial position in both traditional whole-fish markets and in convenient ready-to-cook or further-processed formats. Compared with generic small pelagics, saury carries a stronger culinary identity and more visible seasonal demand, especially in East Asian markets.

The main commercial fisheries are concentrated in the Northwest Pacific, with the species harvested mainly by Japan, Russia, China, South Korea, and Taiwan. The fishery is built around migratory schooling behavior and is commonly associated with stick-held dip nets and lift nets, while frozen whole fish remains one of the most recognizable product forms in international trade. In market terms, Pacific saury is best positioned as a distinctive regional pelagic species with strong recognition, reliable frozen trade relevance, and premium value in the right seasonal windows.

Categories: Wholesale, Processing, HoReCa.

Size: #0 (150+g), #1 (130-150g), #2 (110-130g), #3 (90-110g), #4 (70-90g)

Countries:

China
Japan
South Korea
Russia
Taiwan
United States

Nutrition data:

Calories: 190-315 kcal.
Protein: 18-22 g.
Fat: 12-26 g.
Omega 3: 2.0+ g.
Water: 54-65 g.

Product forms:

WR
Canned
WR/Gutted

Processing:

Seafrozen
Landfrozen

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



Sea Chef

SEA CHEF TECHNOLOGIES

inquiries@seachef.eu

+371 28779999

inquiries@seachef.eu

+371 28779999

www.seachef.eu

Inquiries

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

This document and all information contained herein are provided exclusively for the purpose of evaluation and inquiry. No part of this document may be reproduced, copied, distributed, transmitted, disclosed, or otherwise used in any form or by any means without the prior explicit written consent of the author. Any unauthorized use, reproduction, or dissemination of this document, in whole or in part, is strictly prohibited and may result in legal action. By accessing this document, the recipient agrees to comply with the above restrictions.

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



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.



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, RHLISO, PUD, P&D.



Whiteleg shrimps

RHOSO, CHOSO, RHLISO, PUD, P&D.



Argentinean red shrimp

Whole, Tails.



Northern coldwater shrimps

PUD, Whole.

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

Inquiries

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

inquiries@seachef.eu

+371 28779999

www.seachef.eu

This document and all information contained herein are provided exclusively for the purpose of evaluation and inquiry. No part of this document may be reproduced, copied, distributed, transmitted, disclosed, or otherwise used in any form or by any means without the prior explicit written consent of the author. Any unauthorized use, reproduction, or dissemination of this document, in whole or in part, is strictly prohibited and may result in legal action. By accessing this document, the recipient agrees to comply with the above restrictions.