



## Pangasius

Pangasius hypophthalmus (Aquaculture)

Pangasius, commercially represented mainly by striped catfish (*Pangasius hypophthalmus*), is a freshwater aquaculture species from Southeast Asia, which has become a significant component of global whitefish supply. Commercial production is based on intensive farming in freshwater ponds and cages, and the sector is strongly centered in Asia. Viet Nam remains by far the leading producer and exporter, while other important producing countries include Indonesia, China and India.

Pangasius is used mainly for human consumption and is marketed above all as frozen fillets, steaks, although fresh and frozen whole and HGT fish also remain important in Asian markets. Its commercial importance is linked to its affordability, mild taste, white flesh, and versatility in cooking, which makes it suitable for retail, catering, and value-added processing across a wide range of price segments.

With production of 1,65 million tones in 2025 the main aquaculture nation for pangasius is clearly Viet Nam, which dominates both production and export trade.

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

**Size:** HGT - 0,5-2 kg | fillets - 120-500 g | steaks 100-200 g

<b>Countries:</b>	<b>Nutrition data:</b>	<b>Product forms:</b>	<b>Processing:</b>
China	Calories: 96 kcal.	WR	IQF
Indonesia	Protein: 16 g.	Fillets	
Vietnam	Fat: 3.5 g.	HGT	
	Omega 3: 0.6 g.	By-products	
	Water: 80.5 g.	Steaks	

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

## 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.



**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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