



## Pink salmon

*Onchorhynchus gorbuscha* (Salmonids)

Pink salmon is a wild-caught Pacific salmon with a short and highly regular two-year life cycle. It hatches in freshwater streams and rivers, and the fry move almost immediately to estuarine and marine waters. After spending about 1,5 years feeding at sea, the fish return to their natal rivers from August to October to spawn and die. This strict even-year and odd-year cycle is one of the defining commercial features of the species.

Pink salmon is sold as whole fish, HG, and fillets, and it remains the classic raw material for canned salmon. It is also well suited for steaks production, made of pale meat color raw material, and is also highly valued for its roe, with pink salmon roe being one of the leading categories alongside chum salmon roe.

In the North Pacific commercial fishery, the dominant fishing nations are Russia and the United States, with Japan and Canada also being important participants. Pink salmon is the largest species by catch volume in the regional salmon fisheries.

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

**Size:** HG - 1-2 / 2-3 / 3-4 lbs

**Countries:**

Canada  
Russia  
United States

**Nutrition data:**

Calories: 125 kcal.  
Protein: 22 g.  
Fat: 4.5 g.  
Omega 3: 1.0 g.  
Water: 73.0 g.

**Product forms:**

WR  
HG  
Fillets  
ROE  
Steaks

**Processing:**

Landfrozen

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

## 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.

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

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