



Redbait

Emmelichthys nitidus (Pelagics)

Redbait (*Emmelichthys nitidus*) is a small pelagic species of the southern oceans, commercially associated above all with Australia and, to a lesser extent, New Zealand. In Australia, it is managed as separate eastern and western stocks within the Commonwealth Small Pelagic Fishery, with the main fishing grounds running across southern waters from south-east New South Wales and eastern Tasmania to South Australia and western Kangaroo Island. The fishery operates mainly with mid-water trawl, and the 2025-26 Australian catch limits are set at 6,470 tonnes in the East and 4,010 tonnes in the West. Recent real catches have been heavily concentrated in the eastern zone, where reported landings were about 1,788 tonnes in 2023-24 and 1,768 tonnes in the incomplete 2024-25 season, while the western stock has remained lightly exploited, with only 10 tonnes landed in 2023-24. The Australian season runs from 1 May to 30 April, and the species is considered not overfished and not subject to overfishing.

In New Zealand, redbait is a much smaller and more opportunistic fishery. It is taken mainly as bycatch in jack mackerel, squid, and barracouta trawl fisheries, although some directed fishing has taken place, especially on the Chatham Rise. The key catch areas are the southern Chatham Rise, east coast South Island, Southland, and sub-Antarctic waters, while northern areas have declined in importance. The New Zealand fishing year runs from 1 October to 30 September. Recent combined New Zealand landings have remained modest by comparison with Australia, at roughly 835 tonnes against just over 3,000 tonnes of TACC, confirming that New Zealand is commercially relevant but not the market-defining supply origin for the species.

From a product perspective, redbait is a practical industrial pelagic rather than a prestige species. It is used for human consumption, bait, and fishmeal, and is marketed in fresh and frozen forms where food use is required. Its flesh is oily and strongly flavoured, which gives it value in the right applications but also explains why it is often positioned more as a processing and utility fish than as a premium retail product. In commercial terms, redbait is best understood as a southern pelagic raw material with strong relevance for industrial supply chains, reliable quota management in Australia, and secondary bycatch importance in New Zealand.

Categories: Wholesale.

Size: 300+ g

Countries:

Australia
New Zealand

Nutrition data:

Calories: 115 kcal.
Protein: 17.5 g.
Fat: 8.0 g.
Omega 3: 0.25 g.
Water: 73 g.

Product forms:

WR

Processing:

Seafrozen

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



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.



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.