



Redfish

Sebastes marinus (Groundfish)

Redfish in the North Atlantic market is not a single-species product. Although golden redfish (*Sebastes marinus*) is one of the classic and best-known members of the group, the commercial redfish category also commonly includes beaked redfish (*Sebastes mentella*) and Norwegian redfish (*Sebastes norvegicus*). In practice, buyers and sellers often work with “redfish” as a broader market family rather than as one strictly isolated species, which is why species identification remains commercially important.

Among the commercial redfish species, *Sebastes marinus* is generally regarded as the superior raw material for smoking and further processing, thanks to its more attractive appearance, firmer texture, and more consistent fillet quality. The characteristic red skin colour of redfish is best preserved through careful onboard handling, rapid chilling, and timely freezing, while antioxidant-based preservation systems may be used in some processing chains to slow colour deterioration during storage.

The North Atlantic redfish resource is being built around *Sebastes marinus* and *Sebastes mentella*, while current market reporting in Europe also lists *Sebastes norvegicus* alongside them in trade. From a product perspective, *Sebastes marinus* is a cold-water North Atlantic groundfish species associated mainly with shelf waters, while *Sebastes mentella* and *Sebastes norvegicus* are linked more strongly to deeper and, in some fisheries, pelagic or slope-associated habitats. That difference matters because the redfish category combines several fishery patterns and raw material profiles under one commercial name. In all cases, redfish is valued as a recognizable northern species with a strong visual identity, red skin, and stable role in frozen and fresh groundfish trade.

In terms of eating quality, redfish is appreciated for its white to slightly pinkish flesh, fine flake, juicy texture, and mild but distinctive taste. It sits comfortably between lean cod-type fish and richer premium whitefish, which is why it performs well in both retail and foodservice. Commercially, it is sold mainly as whole fish, HG and fillets, with particularly strong positioning in fillet markets. In practical market terms, the most relevant fishing and supplying countries are Iceland, Norway, Greenland, Russia, Spain, Portugal and Canada, depending on species and stock area. This gives redfish a clear market position as a cold-water northern groundfish with premium visual identity and dependable demand, rather than a mass-market commodity sold on price alone.

Categories: Processing, HoReCa.

Size: HG - 50-100 / 100-200 / 200-300 / 300-500 / 500-700 / 700-100 / 1000+ g

**Countries:**

Spain
Faroe Islands
Greenland
Iceland
Norway
Portugal
Russia

Nutrition data:

Calories: 105 kcal.
Protein: 18.0 g.
Fat: 3.0 g.
Omega 3: 0.3 g.
Water: 78.0 g.

Product forms:

WR
Fillets
HG / J-cut

Processing:

Sea frozen
Land frozen

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

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.**



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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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