



Steelhead trout

Onchorhynchus mykiss (Salmonids)

Rainbow trout (*Oncorhynchus mykiss*) is one of the most established farmed salmonid species in the world. Native to the Pacific drainages of North America, it has been introduced globally for aquaculture and is now produced almost entirely by farming rather than capture. Commercially, the species is present in two main aquaculture formats: smaller freshwater or lake-raised rainbow trout, usually produced in tanks, raceways, ponds, or RAS; and larger sea-grown trout, raised in marine cages and often marketed as steelhead. These are not different species, but different production forms of the same species, *Oncorhynchus mykiss*. The sea-grown product reaches larger harvest sizes and is commonly positioned with a deeper pink to red flesh colour, while the freshwater product is generally portion-sized.

Rainbow trout is used mainly for human consumption and is marketed fresh or frozen, as headed and gutted whole fish, fillets, smoked slices and portions, and other value-added products. Its commercial appeal lies in its mild flavour, soft and delicate flesh and wide product flexibility. Freshwater portion trout is well suited to whole-fish retail, horeca, and institutional catering, while larger sea-grown trout is particularly suitable for filleting, smoking, and premium red-fleshed presentations.

Rainbow trout is farmed in many countries worldwide. Within the EU, the leading trout-producing countries in are Italy, France, Denmark, and Poland. Important volumes are being raised in Turkiye and Iran. In the sea-grown large-trout segment, Norway and Chile are the dominant commercial origins.

Categories: Wholesale, Processing, HoReCa, Retail.

Size: HON - 1 to 7 kg | HG - 0,9 to 3,6 kg

Countries:	Nutrition data:	Product forms:	Processing:
Argentina	Calories: 168 kcal.	HG	Landfrozen
Chile	Protein: 20 g.	Fillets	
Denmark	Fat: 7.5 g.	ROE	
Spain	Omega 3: 0.9 g.	HON	
France	Water: 72.5 g.	By-products	
Iran			
Italy			
Norway			
Peru			
Turkey			

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



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.

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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.



Pacific mackerel

WR, HG, HGT.



Blue mackerel

WR, HG, HGT.

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

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