



## Skipjack tuna

*Katsuwonus pelamis* (Pelagics)

Skipjack tuna (*Katsuwonus pelamis*) is one of the most commercially important tuna species in the world and a key species of the Scombridae family, naturally distributed throughout the tropical and warm-temperate Atlantic, Indian, and Pacific Oceans. It is a highly migratory, epipelagic, schooling fish, typically associated with productive offshore waters rather than coastal pelagic zones. Commercially, skipjack is the true volume leader of the international tuna market. ISSF reports that skipjack accounted for about 58% of the 5.8 million tonnes of global tuna catch in 2024, which underlines its central importance in world seafood trade.

Skipjack tuna is used mainly for human consumption and is marketed in a wide range of forms, including frozen whole round fish, loins, canned products, and pre-cooked pouch-packed tuna meat. Its commercial strength lies in its dark, flavorful flesh, low fat content, firm texture, and excellent suitability for canning and further processing. Compared with larger tuna species, skipjack offers a stronger taste profile and a more accessible price position, which makes it especially important for the canned tuna industry and high-volume retail distribution. In practical terms, it is the species that combines global availability, strong processing performance, and dependable consumer demand, which is why so much of the tuna business quietly revolves around it.

The main commercial fisheries for skipjack tuna are concentrated in the Pacific Ocean, especially the western and central Pacific, as well as in the Indian Ocean and tropical Atlantic. The species is caught mainly by purse seine, pole-and-line, and baitboat fisheries, with purse seining dominating global industrial supply. In market terms, the most important fishing and producing countries include Indonesia, Japan, Taiwan, Ecuador, the Philippines, and the Maldives, while major processing hubs are also found in China, Thailand, Vietnam and other tuna-processing centers. Skipjack is therefore best understood not just as another tuna species, but as the backbone of the global tuna trade, especially in canned and processed formats.

**Categories:** Processing.

**Size:** WR - 200-300 / 300-500 / 500-1000 g / 1+ kg / 1,5+ kg

### Countries:

China  
Ecuador  
Indonesia  
Thailand  
Taiwan  
Vietnam

### Nutrition data:

Calories: 104 kcal.  
Protein: 22.0 g.  
Fat: 1.0 g.  
Omega 3: 0,18 g.  
Water: 75.0 g.

### Product forms:

WR  
Loins  
Chunks  
Canned

### Processing:

Landfrozen

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



# Sea Chef

SEA CHEF TECHNOLOGIES

[inquiries@seachef.eu](mailto:inquiries@seachef.eu)

+371 28779999

[inquiries@seachef.eu](mailto:inquiries@seachef.eu)

+371 28779999

[www.seachef.eu](http://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.**



[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.



### Blue mackerel

WR, HG, HGT.



### Barracouta

WR, HG.

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

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