



Southern Blue Whiting

Micromesistius australis (Groundfish)

Southern blue whiting (*Micromesistius australis*) is a cold-water, schooling deepwater fish of the southern oceans, with its main commercial range split between two very different fisheries: the sub-Antarctic grounds south of New Zealand and the Southwest Atlantic / Southeast Pacific system around the Falkland Islands, Argentine Patagonia, and southern Chile. Around New Zealand, the fishery is concentrated on the southern spawning grounds and is managed as four separate stocks based on spawning areas: Campbell Island, Pukaki Rise, Bounty Platform, and Auckland Islands Shelf. The species is taken almost entirely by mid-water and semi-pelagic trawl at depths of roughly 250-600 m, and New Zealand remains the dominant producing country by volume, with a 2025/26 commercial catch allowance of 51,326 tonnes and an actual 2025 catch of 22,572 tonnes.

In the Falkland Islands, Argentina and Chile complex, the species has a local name: Polaca, and is treated as a shared southern stock with the Falklands stock assessment allowing catch of 83,158 tonnes and a precautionary overall catch limit of about 25,280 tonnes for the combined Falklands, Argentina, and Chile system. Within that southern stock, the Falkland Islands' own recommended catch limit was estimated at 1,502-2,796 tonnes, although recent real catches there have been tiny: only 15.2 tonnes in 2025, the lowest on record. Historically, Falklands catches were taken mainly from August to September in the southwest, south, and east, with some March-April western fishing and, in earlier years, October-January catches in the east and southeast. Argentina remains the larger Atlantic producer, with a 2025 maximum permissible catch of 28,000 tonnes with no real catches, while Chile's fishery has been managed under much tighter quotas, with the 2026 quota set at 2,856 tonnes and the stock officially classified as depleted.

From a product perspective, southern blue whiting is valued less for prestige than for processing performance. It offers white flesh, delicate texture, moist flake, and low oil content, and is used mainly in HG, serving further as a raw material for fillets, breaded and battered formats, surimi, and the leftovers are utilized into the fishmeal. Southern Blue Whiting is an industrial whitefish, built for volume, flexibility, and export utility rather than premium image.

Categories: Processing, HoReCa.

Size: HG - 60-200, 100-200, 200-400, 400+ g

Countries:

Argentina
Falkland Islands
New Zealand

Nutrition data:

Calories: 85.0 kcal.
Protein: 19.0 g.
Fat: 0.8 g.
Omega 3: 0.38 g.
Water: 80.0 g.

Product forms:

Processing:

Sea frozen



Sea Chef

SEA CHEF TECHNOLOGIES

inquiries@seachef.eu

+371 28779999

More details available on: <https://seachef.eu/en/species/southern-blue-whiting>

Inquiries

For inquiries, questions or additional information, please feel free to contact us.

inquiries@seachef.eu

+371 28779999

www.seachef.eu

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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.



Common bream

WR.



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, RHLSO, PUD, P&D.



Whiteleg shrimps

RHOSO, CHOSO, RHLSO, PUD, P&D.



Argentinean red shrimp

Whole, Tails.



Northern coldwater shrimps

PUD, Whole.

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

Inquiries

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