

Catalog of innovative, high-quality, Seafood products.



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**PRODUCT
CATALOG**

Delivering the world's most sought after seafood by connecting premium sourced supply with global buyers through consistency, transparency, and uncompromising quality

WWW.COSTAFRESCASEAFOOD.COM



Costa Fresca

— SEAFOOD —

Premium Product Catalog

Costa Fresca Seafood is your trusted Chilean partner in delivering premium, export-ready seafood directly from some of the most productive and pristine waters in the world to buyers across global markets.



About Us

With a strong focus on Atlantic salmon, Mackerel, Merluza (hake), and Chilean Seabass, we combine exceptional product quality with precise specifications, reliable supply, and seamless logistics. Our hands-on approach ensures consistency, transparency, and timeliness from origin to delivery—giving our partners confidence in every shipment.

Backed by deep industry relationships and a commitment to long-term success, Costa Fresca is more than a supplier—we are a dependable sourcing partner dedicated to helping our customers grow, compete, and stand out in their markets.

'Where Premium Seafood Meets Dependable Supply'



CHOOSE CERTIFIED SEAFOOD



Certifications above belong to partner producers and processing facilities

Our Products

The best seafood products from Latin America

Exceptional seafood begins at the source. We work hand in hand with the people at origin—building tightly knit partnerships with **artisanal fishermen**, coordinated co-ops, and some of the most respected **aquaculture farms** across the coast of **South America**. This direct connection allows us to control quality at the source, align supply with real demand, and deliver seafood that meets precise specifications every time.

“We work with our clients the same way we source—direct, reliable, and built for long-term success. With clear communication and consistent execution, we make doing business simple, predictable, and dependable.”



Direct, Reliable, and Built for Long-Term Success

By **staying close to origin**, we ensure consistent quality, freshness, and full visibility in every shipment. Built on **trust and performance**, Costa Fresca is a sourcing partner you can depend on backed by real people who take pride in what they produce..



Artisanal, Farmed and Wild Caught

At Costa Fresca, quality is not a claim it's our standard. We work directly with proven producers to deliver seafood that meets precise specifications and certifications, ensuring consistency, freshness, and reliability in every shipment.

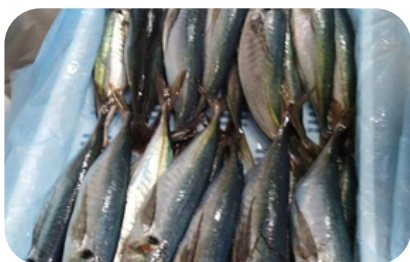
“Consistency and trust, is what drives repeat business, and long-term success in today's global seafood market.”

Product Formats, Trade Terms & Availability

We supply a wide range of seafood products tailored to meet the operational needs of importers, distributors, and foodservice buyers worldwide. Our offering is structured around clear trade terms, and transparent availability—ensuring every order is aligned with real supply conditions at origin.

Product Formats, Trade Terms & Availability

- **WR (Whole Round):** Whole fish,
- **HOG (Head-On Gutted):**
- **H&G / HG&T (Headed & Gutted)**
- **Fillets (Skin-On / Skinless):** Fresh or frozen
- **Portions: Fixed-weight, retail or foodservice**
- **Blocks (IQF / IVP):** Industrial formats
- **Value-Added Products:** Custom cuts and specifications available upon request



Mackerel

Flavorful, high-oil fish with firm flesh—excellent for grilling, smoking, preserved



Atlantic & Coho

Rich, premium salmon ideal for both fresh and frozen programs.



Toothfish (SeaBass)

Luxurious whitefish: large, tender flakes—highly sought after in premium markets.



Hake (Merluza)

Austral, Gayi, Hoki & Hubsi
Mild, flaky whitefish with clean flavor and consistent texture, many applications.



Swordfish

Meaty, steak-like texture with a clean, mild flavor—perfect for grilling and premium foodservice.



Giant Squid

Firm, clean, and versatile—ideal for rings, strips, and breaded value-added products.



Bonito

Lean, fish with a deep flavor profile—well-suited for canning, processing, and traditional cuisines.



Bluefin Tuna

Prized for its rich taste and marbling—preferred choice for sashimi and high-end cuisine.



Mahi Mahi

Lean, firm whitefish with a mild flavor—excellent for grilling and fresh presentations.

Incoterms & Trade Structures

- **FOB (Free on Board):** From origin port
- **CFR (Cost and Freight):** Delivered to destination port (freight included)
- **CIF (Cost, Insurance & Freight):** Freight and insurance included

From Trusted Waters to Global Markets

From harvest to final delivery at your port, every step is carefully coordinated to maintain product integrity, with strict attention to handling, processing, and cold chain control.

“Our products reflect the strength of our network—trusted suppliers, consistent quality, and a commitment to delivering without compromise.”



Langostino

Lobster-like meat with a sweet, delicate flavor—perfect for salads, pastas, and prepared dishes.



King Crab (Centolla)

Premium Chilean crab known for its sweet, delicate meat and large size, ideal for high-end seafood restaurants.



Sardines

Small, nutrient-rich fish with a clean, rich flavor, ideal for grilling, canning, or fresh seafood applications.



Shrimp

Wild-caught shrimp with a firm bite and naturally sweet flavor—consistent and versatile.



Mussels

Plump, flavorful shellfish with a clean ocean taste—ideal for steaming, sauces, and value-added formats.



Scallops

Sweet, tender shellfish with a clean finish—ideal for both retail and upscale foodservice.



Abalone

Tender, refined shellfish with a subtle flavor—considered a luxury product in global markets.



Uni (Sea Urchin)

Delicate and creamy with a naturally sweet flavor—highly valued in gourmet and sushi markets.



Sea Cucumber

Premium delicacy with unique texture—widely used in high-value Asian cuisine.

Availability & Seasonality



Seafood availability is driven by seasonality, migration patterns, and ocean conditions, making it different from land-based or manufactured products. Supply can vary throughout the year due to quotas, weather, and species movement. Some products are only available during specific harvest windows, while others fluctuate week to week. At Costa Fresca, we align supply with real-time conditions at origin to ensure accurate availability, consistent quality, and reliable execution on every order.

All Products Are Subject to Availability

All products and quotations are subject to availability at origin, ensuring accuracy in pricing, realistic volume commitments, and reliable execution on confirmed orders. We prioritize program-based supply over spot trading, consistency and reliability over over-promising, and long-term partnerships over transactional sales.

Availability is influenced by:

- Fishing seasons, port of destination and fish quotas
- Ocean conditions and weather patterns
- Regional regulations and sustainability controls

Some species are seasonal:

- Available only during specific harvest windows
- Migratory: shift by region depending on time of year
- Variable: Weekly volumes may fluctuate based on catch conditions

Our Approach

We don't sell static inventory:
We align buyers with real-time supply at origin

Contact Us Today!

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"In seafood, availability defines opportunity. We make sure you're aligned with both."