

1. SALMON & TROUT

World-class aquaculture from the pristine waters of Patagonia.

Recommended for Buyers: Retail (skin-on/boneless fillets) | Foodservice (grilling, baking, pan-sear) | Processing (portioning, smoked, value-added)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Salmo salar</i>	Atlantic Salmon	Farmed. High volume; fresh fillets/portions or frozen. Antibiotic-free lines available. BAP/ASC certified.	Chile
<i>Oncorhynchus kisutch</i>	Coho Salmon	Farmed. "Silver Salmon." Seasonal (Oct-Feb). Brilliant red meat. Often sold frozen H&G; or fillets to Asia/EU.	Chile
<i>Oncorhynchus mykiss</i>	Steelhead Trout	Farmed. "Sea Trout." Deep red meat, leaner than salmon. Frozen fillets/H&G.; Popular in Japan.	Chile

Peak Harvest / Buying Window

- Primary availability:** Year-round (farmed).
- Seasonal highlight:** Coho Salmon peak: Oct-Feb.
- PO submission:** Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

Note: harvest windows are indicative and subject to fishery openings, quotas, and weather.

2. SHRIMP (WILD & FARMED)

From tropical farmed consistent supply to wild-caught delicacies.

Recommended for Buyers: Retail (raw peeled/deveined, cooked tail meat) | Foodservice (grilling, saute, pasta, tacos) | Processing (IQF, breaded programs, value-added)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Pleoticus muelleri</i>	Wild Red Shrimp	Wild caught. "Argentine Red." Large sizes (L1/L2). Tastes like lobster. Red skin when raw. Frozen-at-sea.	Argentina
<i>Litopenaeus vannamei</i>	White Shrimp	Farmed. "Vannamei." Consistent sizing; sweet mild taste. High volume commodity. Antibiotic-free options.	Brazil
<i>Heterocarpus reedi</i>	Nylon Shrimp	Wild caught. Deep-water; small size. Sweet intense flavor. Usually sold cooked/peeled (IQF).	Chile

Peak Harvest / Buying Window

- Argentine Red Shrimp:** Apr-Oct (freezer/offshore) and Nov-Mar (inshore/coastal).
- Brazil Vannamei:** Year-round (farmed).
- PO submission:** Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

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3. WHITE FISH (PREMIUM & VOLUME)

A complete range from industrial block fillets to gourmet center-of-plate items.

Recommended for Buyers: Retail (skinless/boneless fillets) | Foodservice (grilling, baking, pan-sear) | Processing (blocks, breaded programs)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Dissostichus eleginoides</i>	Chilean Sea Bass (Patagonian Toothfish)	Wild caught. Deep-water; high fat; snow-white meat. Premium. MSC options available; quota managed.	Chile / Argentina
<i>Merluccius hubbsi</i>	Argentine Hake	Wild caught. "Merluza." Standard white fish fillet (fish & chips). Mild flavor; massive volume.	Argentina
<i>Micropogonias furnieri</i>	Yellow Croaker (Corvina)	Wild caught. Yellow/gold skin; white meat. Sold whole round (WR). Strong demand in Asia/US.	Brazil
<i>Hippoglossina macrops</i>	Flounder (Chilean Halibut substitute)	Wild caught. White meat; IQF fillets. Regional substitute for true halibut.	Chile
<i>Paralichthys patagonicus</i>	Flounder (Lenguado)	Wild caught. Skinless/boneless fillets; mild sweet flavor. High-volume export to USA.	Argentina
<i>Genypterus blacodes</i>	Golden Kingclip (Congrio Dorado)	Wild caught. Premium white meat; firm, steak-like texture. High value.	Chile / Argentina
<i>Brama australis</i>	Pomfret (Reineta)	Wild caught. Firm white meat; excellent for grilling. Popular as fresh/frozen fillet.	Chile
<i>Macruronus magellanicus</i>	Hoki / Grenadier (Merluza de Cola)	Wild caught. Industrial blocks for breading; mild flavor. MSC options available.	Argentina / Chile

Peak Harvest / Buying Window

Argentine Hake:	Peak fishing months commonly Feb-Nov (varies by stock and regulations).
Patagonian Toothfish:	Chile seasons commonly open Feb 1 and Sep 1 (quota/closure managed).
Program planning:	Secure allocations early for premium deep-water species (first come, first served).
PO submission:	Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

Note: harvest windows are indicative and subject to fishery openings, quotas, and weather.

4. TUNA & LARGE PELAGICS

Sashimi-grade and grill-ready steaks.

Recommended for Buyers: Retail (loins, steaks, sashimi programs) | Foodservice (poke, sushi, grilling) | Processing (blocks, canned programs)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Thunnus albacares</i>	Yellowfin Tuna	Wild caught. "Ahi." Steaks/loins. Brazil has domestic catch; Chile trades/processes.	Brazil
<i>Coryphaena hippurus</i>	Mahi Mahi	Wild caught. "Dourado." Seasonal (Sep-Feb). Fresh air-flown or frozen fillets.	Brazil
<i>Xiphias gladius</i>	Swordfish	Wild caught. Fresh/frozen loins and H&G; (trunks). Deep water; premium "sashimi grade" lines available.	Chile
<i>Trachurus murphyi</i>	Jack Mackerel	Wild caught. "Jurel." Massive volume; high omega-3. Canned or frozen whole round.	Chile

Peak Harvest / Buying Window

Jack Mackerel:	Main catch period often Mar-Aug (pelagic fishery operations).
Mahi Mahi:	Warm-season peak commonly Sep-Feb (weather-dependent).
Yellowfin & Swordfish:	Available year-round; weather drives weekly supply.
PO submission:	Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

Note: harvest windows are indicative and subject to fishery openings, quotas, and weather.

5. CRAB & LOBSTER

High-value crustaceans for the luxury market.

Recommended for Buyers: Retail (premium frozen tails, extracted meat) | Foodservice (fine dining, resort, steakhouse) | Processing (value-added packs, portioned meat)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Panulirus argus</i>	Spiny Lobster	Wild caught. Warm water; frozen tails (4oz-20oz). Major export to USA.	Brazil
<i>Lithodes santolla</i>	Southern King Crab	Wild caught. "Centolla." Premium gourmet quality; bright red shell; sweet snow-white meat.	Argentina
<i>Cancer edwardsii</i>	Stone Crab	Wild caught. "Jaiba." Sweet flavor; extracted meat packs (Fancy/Special) or whole.	Chile
<i>Jasus frontalis</i>	Rock Lobster	Wild caught. "Robinson Crusoe." Premium sweet meat; often exported live to Asia.	Chile
<i>Cervimunida johni</i>	Squat Lobster	Wild caught. "Langostino." Peeled tail meat. Sweet flavor; used in pasta/bisque chains.	Chile

Peak Harvest / Buying Window

Brazil Spiny Lobster:	Open season typically May-Jan; closed season commonly Feb-Apr (regulation dependent).
Southern King Crab (Chile):	Artisanal season commonly Jul 1-Nov 30.
Allocation:	Premium crustaceans are quota/season limited. Reserve early (first come, first served).
PO submission:	Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

Note: harvest windows are indicative and subject to fishery openings, quotas, and weather.

6. CEPHALOPODS (OCTOPUS & SQUID)

From artisanal octopus to industrial calamari rings.

Recommended for Buyers: Retail (cleaned whole, cooked, rings) | Foodservice (tapas, fried calamari, salads) | Processing (IQF tentacles, steaks, rings)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Octopus insularis</i>	Reef Octopus	Wild caught. Native tropical species; sweet flavor; firm texture. Small sizes.	Brazil
<i>Enteroctopus megalocyathus</i>	Red Octopus	Wild caught. "Pulpo Colorado." Large size (up to 4kg); intense red skin; premium.	Argentina / Chile
<i>Illex argentinus</i>	Illex Squid	Wild caught. "Calamar." Jigger caught; frozen whole round (WR). World standard for calamari rings.	Argentina
<i>Dosidicus gigas</i>	Giant Squid	Wild caught. "Humboldt / Jibia." Huge size. Sold as steaks, fillets, wings, tentacles.	Chile

Peak Harvest / Buying Window

- Illex Squid (Argentina):** Typically Jan-Jun; peak activity often in late summer (e.g., Feb-Mar).
- Octopus:** Available year-round; sizes vary by region and weather.
- PO submission:** Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

Note: harvest windows are indicative and subject to fishery openings, quotas, and weather.

7. SHELLFISH (BIVALVES & EXOTIC)

Mussels, scallops, and unique delicacies.

Recommended for Buyers: Retail (half-shell, portion packs) | Foodservice (raw bar, grilling, pasta) | Processing (canned, frozen meat, IQF)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Mytilus chilensis</i>	Blue Mussel	Farmed. "Choritos." World's #1 exporter. Frozen meat/whole. 100% grit-free.	Chile
<i>Zygochlamys patagonica</i>	Patagonian Scallop	Wild caught. Small sizes (80/120+); sweet flavor; frozen-at-sea (FAS).	Argentina
<i>Nodipecten nodosus</i>	Lion's Paw Scallop	Farmed. Tropical; large sizes; firm white meat; often sold on half-shell.	Brazil
<i>Crassostrea gigas</i>	Pacific Oyster	Farmed. Frozen half-shell or meat. High food safety standards.	Chile
<i>Tawera gayi</i>	Baby Clam	Wild caught. "Juliana." Small size; sweet flavor; canned or frozen IQF meat.	Chile
<i>Concholepas concholepas</i>	Abalone / Loco	Wild caught. "Chilean Abalone." Carnivorous mollusk; dense meat; luxury canned/frozen item.	Chile
<i>Loxechinus albus</i>	Sea Urchin	Wild caught. "Uni / Erizo." Bright orange/yellow roe; frozen trays (100g) or fresh.	Chile

Peak Harvest / Buying Window

Chilean Mussels:	Main harvest commonly Oct-Jul (aquaculture).
Sea Urchin (Chile):	Extraction period commonly Apr-Oct (seasonal closure outside this window).
PO submission:	Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

Note: harvest windows are indicative and subject to fishery openings, quotas, and weather.

8. AMAZONIAN SPECIALTIES

Sustainable, unique freshwater species from the Rainforest.

Recommended for Buyers: Retail (portion packs, boneless fillets) | Foodservice (white-fish substitutes, grill programs) | Processing (portioning, packaging to spec)

Scientific Name	Product	Characteristics & Notes	Origin
<i>Arapaima gigas</i>	Paiche	Farmed (native). "Amazon Cod." Giant size; boneless white meat; firm texture. Sustainable.	Brazil
<i>Colossoma macropomum</i>	Tambaqui	Farmed (native). "Amazon Ribs." Famous for high-fat "fish ribs" cuts. Unique BBQ item.	Brazil

Peak Harvest / Buying Window

Primary availability:	Year-round (farmed).
Planning note:	Lead times depend on portioning and packaging specifications.
PO submission:	Send a PO request to Eagle X Trading LLC to reserve allocation (first come, first served).

Note: harvest windows are indicative and subject to fishery openings, quotas, and weather.