

EAGLEX

TRADING LLC

Eagle X Trading LLC — South American Seafood Programs

Pricing is seasonal and subject to availability. Allocations are handled on a **first come, first served** basis. Secure production slots early by submitting your purchase orders.

IMPORTANT: Purchase Orders (POs) for seafood must be submitted prior to the start of harvesting in order to guarantee product availability and secure production allocation.

We strongly recommend coordinating all POs in advance with our sales team to ensure supply continuity and proper planning.

Order Notes:

- Each Purchase Order (PO) must meet the minimum quantity indicated above.
- Quantities correspond to typical container load planning for 40' reefer shipments.
- Mixed product containers may be discussed depending on program availability.
- Final allocation is subject to seasonal production and vessel schedules.

Shipment Terms

Minimum Order: 1 × 40' Reefer Container (FCL)

Estimated Container Load: 19,000 – 24,000 kg depending on product and packaging.

Incoterms: CIF to major U.S. ports.

Contact — Eagle X Trading LLC

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WHITING

Merluccius hubbsi

Premium Wild-Caught White Fish Program



Product Profile

Whiting offers a clean, mild flavor profile with a slightly sweet finish, making it highly versatile across multiple cuisines. Its delicate, flaky texture performs exceptionally well in frying, baking, grilling, and breaded applications. This species is widely accepted in the U.S. market as a cost-effective alternative to cod and tilapia, while maintaining superior eating quality. Ideal for high-volume restaurant operations, retail freezer programs, and institutional buyers seeking consistency, yield, and consumer satisfaction.

Why Buyers Choose Whiting

- Mild taste – broad consumer appeal
- Flaky, tender texture – excellent plate presentation
- Performs well in fried, baked, and breaded formats
- High yield and portion control consistency
- Strong price-to-quality ratio vs other whitefish
- Reliable supply for long-term programs

Fillet with Skin – Few Bones

Excellent for value-driven retail programs and fried fish applications. Skin-on fillets retain moisture and enhance flavor during cooking.

Sizes	Packing
2/4 oz (60–120 g)	Interleaved: 3x6 kg / 1x10 kg / 4x10 lb
4/6 oz (60–200 g)	IQF Retail: 10x1 kg / 10x2 lb / Custom
6/8 oz (120–200 g)	IQF Bulk: 1x10 kg / 1x25 lb
8/10 oz (200g+)	



Fillet Skinless – Few Bones

Premium option for retail and private label. Clean appearance, uniform portions, and ideal for breaded or seasoned ready-to-cook products.

Sizes	Packing
2/4 oz (60–120 g)	Interleaved: 3x6 kg / 1x10 kg / 4x10 lb
4/6 oz (60–200 g)	IQF Retail: 10x1 kg / 10x2 lb / Custom
6/8 oz (120–200 g)	IQF Bulk: 1x10 kg / 1x25 lb
8/10 oz (200g+)	



HGT Whiting – Whole (Headed & Gutted)

Preferred by foodservice and wholesale markets. Ideal for traditional dishes, grilling, and whole-fish presentations.

Sizes	Packing
80–200 g	Interleaved: 3x6 kg
200–300 g	IQF Retail: 10x1 kg / 10x2 lb / Custom
300–500 g	IQF Bulk: Custom
500–800 g	
800g+	



Supply & Commercial Terms

- Purchase Orders must be confirmed prior to harvesting
- Ensures volume allocation and size consistency
- 40' reefer container programs available
- Flexible packaging aligned with buyer requirements

Contact EAGLE X TRADING LLC to coordinate pricing, specifications, and shipment schedules.