

THE
SALTY ARTISAN
SEAFOOD



THE SALTY ARTISAN SEAFOOD | CHILE

About us

Tradition You Can Taste. Quality You Can Trust.

At The Salty Artisan Seafood, we believe that the ocean gives us more than food—it gives us tradition, purpose, and a way of life.

Based in Chile and rooted in artisanal fishing heritage, we specialize in sourcing high-quality species such as Chilean Sea Bass and White Tuna through responsible, small-scale artisanal fishing, always honoring nature, heritage, and quality.

Our founders bring a unique perspective shaped by a pursuit of excellence in both sport and entrepreneurship. This mindset fuels our commitment to integrity, traceability, and sustainable trade.





About us

We work directly with local fishing communities that use time-honored techniques to ensure every product is handled with care and respect—for the ocean, for the craft, and for future generations. Each catch is processed under the highest international standards (HACCP-FDA CERTIFIED) and fully traceable from sea to plate.

From the cold waters of southern Chile to the hands of creative, discerning, passionate chefs and distributors across the U.S. who value authenticity, every product we deliver carries with it a promise:

A piece of our ocean, our culture, and our commitment—sent from Chile, with love and tradition.





Strategy & Partnerships



Reliable Partners. Sustainable Growth.

At The Salty Artisan Seafood, our strategy is built on long-term relationships, transparent sourcing, and shared values. We work closely with artisanal fishing cooperatives, certified processors, and trusted logistics partners to ensure product integrity at every stage.

Our purpose goes beyond delivering premium seafood—we aim to build meaningful, lasting partnerships with distributors, chefs, and retailers who believe in what we stand for: quality, sustainability, and responsible trade. We provide reliable supply, flexible packaging options, and storytelling support to help our partners grow.



Strategy & Partnerships



We believe in growing together—with partners who value traceability, consistency, and a story their customers can believe in.

Together, we create a value chain that's sustainable, profitable, and rooted in tradition.

Key Differentiators

- 🐟 100% traceability from sea to plate
- 🐟 Artisanal fishing heritage
- 🐟 Premium cuts and flexible packaging
- 🐟 Sustainability at every step

Our Products

Tradition You Can Taste,
Quality You Can Trust.



Chilean Sea Bass

Dissostichus Eleginoides



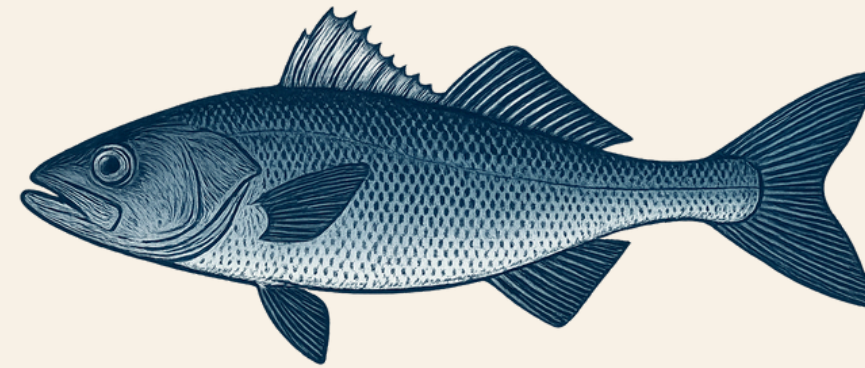
Chilean Sea Bass

Dissostichus Eleginoides

The Chilean Sea Bass, also known as Patagonian toothfish, is sourced from the cold waters of southern Chile, including the Southern Pacific Ocean and the Strait of Magallanes.

Caught through artisanal longline fisheries and processed near the fishing grounds, each fish is hand-filleted and carefully trimmed by skilled professionals, ensuring consistency and optimal quality. Portions are vacuum-packed for freshness and ease of use.

Its firm, juicy texture and pleasantly mild flavor make it a premium choice, highly valued for its versatility in gourmet preparations—perfect for grilling, steaming, or broiling.



Catch Area

FAO-87 — Southeast Pacific



Fishing Method

Artisanal longline



Cut Types

Trunks and portions



Packaging

Vacuum-packed — various weights



Condition

IQF or block-frozen



Shelf life

24 months



Temperature

$\leq -18^{\circ}\text{C}$



Defrosting

Room temp: 2–3 hrs / Fridge: 12 hrs



Storage

Fridge ($+5^{\circ}\text{C}$): 24 hrs

Freezer: -6°C (1 week) / -12°C (1 month) / -18°C (until expiration date)

Chilean Sea Bass

Dissostichus Eleginoides

Texture

Firm, yet silky and moist. The flesh flakes gently when cooked but maintains excellent structure and a luxurious mouthfeel.

Flavor

Delicate, buttery, and slightly sweet. Naturally rich in omega-3s, it offers a succulent taste that's clean and refined.

Applications

Great for grilling, roasting, steaming, or broiling. Versatile in both simple and premium gourmet dishes—pairs beautifully with citrus, herbs, or miso glazes.



Chilean Sea Bass

Dissostichus Eleginoides



Chilean Seabass Portions

Size: 4, 6, 8, 10 oz.

Master Case: 10 lbs



Chilean Seabass HGT

Size: 4-6, 6-8, 8-10, 10-12, 12-14, 14-16, 16 UP

Master Case: 55 lbs catch Weight





Premium Quality Control Analysis for Chilean Sea Bass

At The Salty Artisan, we apply premium-level quality control on our Chilean Sea Bass (*Dissostichus eleginoides*) to meet international standards and give full confidence to our most demanding clients. Our quality assurance program includes:

Category	Parameters Evaluated
Heavy Metals Analysis	Mercury (Hg): ≤ 1.0 ppm Lead (Pb): ≤ 0.3 ppm Cadmium (Cd): ≤ 0.05 ppm
Microbiological Analysis	Salmonella spp.: Absence in 25g Listeria monocytogenes: Absence in 25g
Freshness Indicators	TVB-N: Below 25 mg/100g K-Value: Low values = high freshness
Traceability Documentation	Full traceability from catch to export Includes FAO 87, artisanal fishing, handling certifications
Lab Standards	Testing by ISO 17025-certified laboratories

With this quality control plan, we ensure every shipment meets the highest standards of safety and quality.

Chilean Sea Bass

Dissostichus Eleginoides



The Swordfish

Xiphias gladius



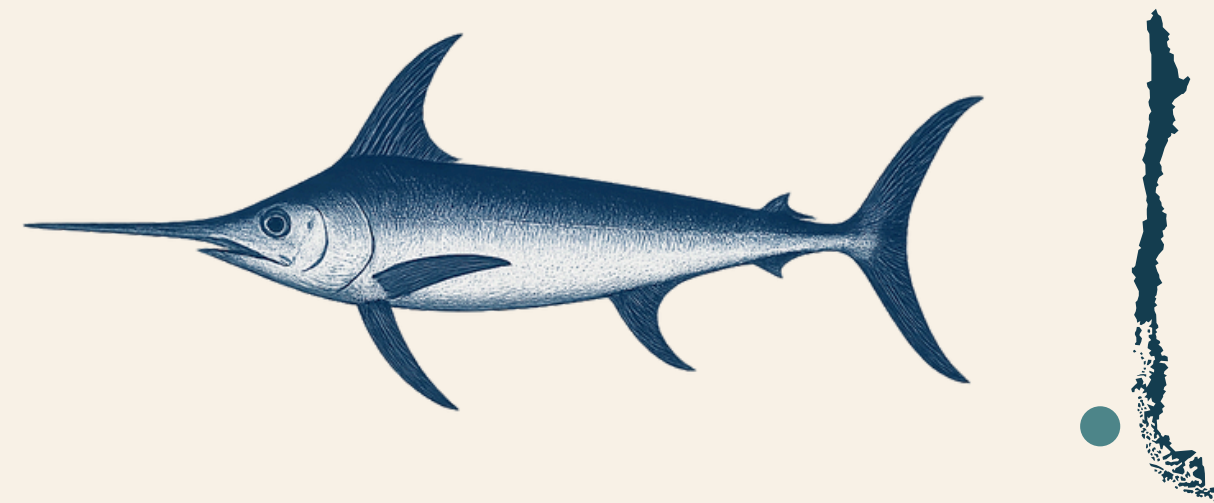
The Swordfish

Xiphias gladius

The Swordfish is found in the cold, nutrient-rich waters of the Southeast Pacific, off the coast of Chile, where it is responsibly caught through sustainable artisanal longline fishing.

Each fish is carefully handled and processed near the source to preserve its natural freshness, flavor, and quality. Premium cuts such as loins and steaks are vacuum-packed to ensure optimal shelf life and ease of use.

This premium species features firm, boneless meat with a mild, slightly sweet flavor—ideal for grilling, searing, or serving raw. It consistently meets the expectations of the most demanding chefs and seafood buyers around the world.



Catch Area

FAO-87 — Southeast Pacific



Fishing Method

Artisanal longline



Cut Types

Trunks and portions



Packaging

Vacuum-packed — various weights



Condition

IQF or block-frozen



Shelf life

24 months



Temperature

$\leq -18^{\circ}\text{C}$



Defrosting

Room temp: 2–3 hrs / Fridge: 12 hrs



Storage

Fridge ($+5^{\circ}\text{C}$): 24 hrs

Freezer: -6°C (1 week) / -12°C (1 month)
 -18°C (until expiration date)

The Swordfish

Xiphias gladius

Texture

Firm and meaty, perfect for thick cuts like loins and steaks. Holds shape during cooking, offering a satisfying bite and presentation.

Flavor

Mild and slightly sweet, with a clean profile that pairs well with marinades and seasonings, preserving its natural character.

Applications

Ideal for grilling, pan-searing, or enjoying raw as sashimi, nigiri, or tataki. A premium fish widely favored in gourmet and fine-dining cuisine.

All Swordfish exports by The Salty Artisan are mercury-tested under FDA standards (<1.0 ppm) by ISO-certified labs in Chile.



The Swordfish

Xiphias gladius



The Swordfish Steak
Loins 5kg - steak



The Swordfish HGT
Size: under 50 lbs - up 50 lbs
Master case: 90 lbs



Premium Quality Control Analysis for The Swordfish

At The Salty Artisan, we apply premium-level quality control on our The Swordfish to meet international standards and ensure full confidence for our most demanding clients. Our quality assurance program includes:

Category	Parameters Evaluated
Microbiological Analysis	Salmonella spp.: Absence in 25g Listeria monocytogenes: Absence in 25g E. coli, coliforms, Staphylococcus aureus: Within limits
Physicochemical Testing	Moisture, fat, protein, pH, ash Color, texture, odor: Product integrity
Contaminants & Residues	Heavy metals (Hg, Pb, Cd): Within limits Antibiotic & environmental contaminants: Safe thresholds
Histamine (if applicable)	Monitored as a precautionary measure, although not required for non-tuna species like Swordfish.
Molecular Traceability	DNA-based species verification for export accuracy
Lab Standards	Testing by ISO 17025-certified laboratories

With this quality control plan, we ensure every shipment of The Swordfish meets the highest standards of food safety, authenticity, and product integrity.

The Swordfish

Xiphias gladius





Commercial Quality Policy - The Salty Artisan

At The Salty Artisan, our mission is to deliver the highest-quality seafood products, preserving artisanal tradition, sustainability, and full compliance with international food safety standards.

Our Quality Principles

- Full compliance with international food quality standards (FDA, HACCP, Codex Alimentarius).
- Regular product testing at ISO 17025-certified laboratories, including heavy metals and microbiological analysis.
- Complete traceability from origin to final destination.
- Preservation of freshness through immediate freezing processes under -18°C standards.
- Commitment to sustainable artisanal fishing practices in FAO Area 87 (Southeast Pacific).
- Our Commitment to Customers.

Each shipment from The Salty Artisan is accompanied by quality certificates and traceability documents, ensuring that our clients receive safe, fresh, and outstanding products.

Our promise is to deliver not only premium seafood, but an experience rooted in tradition, trust, and certified excellence.





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