



FOREVER FROZEN
SEAFOODS, INC



KINGFISH

**Exporting Excellence from Taiwan to the World Since
1996**





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Product Description

Forever Frozen Seafoods, Inc. offers Premium Frozen Kingfish, also known as Yellowtail Kingfish, Hamachi, or Japanese Amberjack—Asia's most sought-after premium fish. Celebrated for its rich, buttery oil content and firm texture, our Kingfish is sourced from Taiwan's elite aquaculture facilities and processed to sashimi-grade perfection.

Backed by 30 years of industry integrity under Founder Ms. Rita Chen, we deliver the highest quality Kingfish for sushi restaurants, Japanese supermarkets, and luxury dining worldwide. Available as whole fish, premium loins, or sashimi portions.

- Flavor: Rich, fatty, buttery with clean finish.
- Texture: Firm yet tender. Perfect fat marbling.
- Positioning: Sashimi-grade luxury fish.





PRODUCT FORMS

Form Code	Description	Processing Detail	Best For
KF-WHL	Whole Round	Scaled & Gutted (Skin On)	Asian Retail, High-End Display
KF-FIL-SO	Fillet Skin On	Bone-free, Skin retained	Premium Retail, Fine Dining
KF-FIL-SB	Fillet Skinless/Boneless	Full trim, No skin	Food Service, Processing
KF-LOIN	Loin Cut	Premium center cut, Skin Off	High-End Dining, Sashimi
KF-STEAK	Steak Cut	Cross-section, Skin On	BBQ, Food Service
KF-PORT	Portion Control	Custom Weight (4oz/6oz/8oz)	Japanese Market, Sushi Bars
KF-SASH	Sashimi Grade	Premium trim, Super Frozen	High-End Japanese, Sushi





Technical Specification Sheet

Attribute	Specification
Production Method	Farm Raised (Certified Aquaculture)
Processing State	Freshly Frozen (IQF or Block Frozen)
Cut Type	Whole Round, Fillet Skin On, Fillet Skinless/Boneless, Loin, Steak, Portion Control, Sashimi Grade
Additives	None (Unless specified for moisture retention)
Glazing Options	0% (Net), 10%, 15%, 20% (Customizable)
Shelf Life	24 Months (Stored at -18°C or lower)

Packaging Details

- Inner Packing: Food-grade PE bag with oxygen scavenger for extended shelf life.
- Outer Packing: 5-Ply Water-resistant Carton.
- Net Weight: 10 kg per carton.
- Glazing: 10% Standard (8kg Product + 2kg Protective Glaze).
- Labeling: Premium full-color labels available for private label customers.
- Container Load: ~1,800 Cartons per 20ft Reefer (~18 MT Net).





KINGFISH SIZE & PACKAGING SPECIFICATIONS

A - Size Grading

Precision trimmed to ensure uniformity. Tolerance $\pm 10\%$.

Form	Size Grade	Weight Range	Pieces Per Kg (Approx)	Sashimi Grade
Whole Round	#3	3-4kg (6.6-8.8 lbs)	0.25-0.33 pcs	Premium
	#4	4-5kg (8.8-11 lbs)	0.2-0.25 pcs	Premium
	#5	5-6kg (11-13.2 lbs)	0.17-0.2 pcs	Premium
Akami Loin	Medium	300-500g	2-3 pcs	Sashimi Grade
Toro Loin	Premium	200-300g	3-5 pcs	Sashimi Grade
Sashimi Portion	Standard	100-150g	7-10 pcs	Sashimi Grade





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BARRAMUNDI SIZE & PACKAGING SPECIFICATIONS

C. Packaging Details

Luxury presentation for sushi counters.

- Inner Packing: Vacuum-sealed with oxygen scavenger (prevents oxidation).
- Outer Packing: 5-Ply Water-resistant Premium Carton.
- Net Weight: 10 kg per carton.
- Glazing: 5-10% Ultra-Light (Maximum sashimi freshness).
- Labeling: Japanese/English bilingual. Fat content %, bloodline grade.
- Container: Super Reefer (-35°C capability).





Pricing Structure & Market Information

At Forever Frozen Seafoods, we believe in transparent, competitive pricing based on market realities.

⚠ Note on Pricing:

Seafood commodity prices fluctuate weekly based on fuel costs, exchange rates (USD/TWD), harvest sizes, and glaze percentages. The prices below are indicative structures only. For an exact quote, please contact our sales team with your target volume and destination port.

Pricing Factors

Factor	Impact on Price
Product Form	Belly Cut (Toro) and Sashimi Grade Loin command highest premiums. Standard Fillet is most economical.
Grade	Sashimi Grade carries a significant premium over standard cooking grade due to super-freezing requirements.
Glaze %	Net Weight (0% Glaze) increases price per kg vs. Standard Glaze. Premium buyers typically require net weight.
ASC Certification	ASC Certified sourcing may carry a small premium over standard aquaculture.
Volume	FCL pricing significantly better than LCL →



Why Choose FF Seafoods Tilapia?

More than a supplier—a partner in your supply chain.

- 🏆 **Legacy of Integrity (Since 1996):**

Founded by Ms. Rita Chen, our company is built on 30+ years of reputation. We don't just sell fish; we protect your supply chain reliability.

- 🤝 **Long-Term Cooperation:**

We seek partners, not one-time transactions. Our clients stay with us for years because we honor contracts even when market prices spike.

- 💰 **Competitive Direct Pricing:**

As a direct exporter from Taiwan, we eliminate unnecessary middlemen, passing cost savings directly to you without compromising quality.

- 🚚 **Logistics Expertise:**

International shipping can be complex. Our team handles export documentation, customs coordination, and freight booking seamlessly.

- ✅ **Consistent Quality:**

Our strict QC protocols mean you won't receive surprise variations in size or quality. What you sample is what you get in production.





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THANK YOU



How to Get a Quote


- Specify Form: (Skin-On Fillet, S/B Portion, Whole)
- Specify Size: (Medium 250-350g fillet, etc.)
- Specify Volume: (1x20ft Container, etc.)
- Destination Port: (Sydney, Tokyo, Los Angeles)

[REQUEST CURRENT MARKET PRICE]

Response time: Within 24 business hours.

Get In Touch

Give us a chance to be your supplier.
Experience the FF Seafoods difference.

 Contact Person: Ms. Rita Chen's Export Team



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