

Fresh Chilled Reef Fish, Grouper, Snapper and Emperor, Air Freight, Sri Lanka

Product	Fresh Chilled Reef Fish, Grouper, Snapper and Emperor, Air Freight, Sri Lanka
SKU	SLE-SEA-REEF
Minimum order	Confirmed with quote
Price basis	kg
Supplied by	SriLankaExport.com, Harker International (Pvt) Limited
Country of origin	Sri Lanka
Issued	12 October 2026

Overview

Sri Lanka exports fresh chilled reef fish by air to the Gulf, Europe and Asia, where grouper, snapper and emperor sell to restaurants and fish markets. Fresh reef fish exported about US\$20 million in 2025. Because the fish is not frozen, air freight and a short time from landing to flight are what keep its quality.

Species and sizes

The species and sizes available depend on the season and the catch. Tell us the species, the size per fish and your weekly volume, and we confirm what is landing and when.

Seafood import rules

Seafood into the EU must come from a processing plant on the EU's approved list for Sri Lanka, with a health certificate and, for wild catch, a catch certificate. The United States requires the importer to follow FDA seafood HACCP rules, and some species fall under the US Seafood Import Monitoring Program. Tell us your market and we confirm a plant that is approved for it.

Shipping

Fish is packed on ice in insulated boxes and flown out of Colombo. Freight is quoted per kilo to your airport.

What to tell us for a quote

- The product, grade or specification you need, and a reference sample if you have one
- Quantity per order and how often you buy
- Pack size, packaging and labelling
- Destination port and the Incoterm you prefer
- Documents your market requires, such as a certificate of origin, phytosanitary certificate or lab test reports

Packing and shipping

Orders are packed to your instruction and shipped by sea in a full or shared container, or by air for samples and small lots, quoted FOB Colombo, CFR or CIF to your port. Products from several Sri Lankan suppliers can share one container through our consolidation service.

How to get a price: tell us the quantity, your specification and your destination port. We quote FOB Colombo, CFR or CIF, with lead time and minimum order, and arrange samples before an order.

Typical specification

Shelf life	Use within 7 to 10 days from catch when held at 0 to 2 °C
Appearance & organoleptic	Whole round or gutted, graded by species and weight; bright eyes, red gills, firm elastic flesh, fresh sea odour; core temperature 0 to 4 °C on dispatch; mercury and contaminants within EU 2023/915 limits
Ingredients	Fish of the named species (grouper, snapper or emperor)
Allergens	Fish
Storage & handling	Packed on ice in insulated boxes, held at 0 to 2 °C; do not freeze

Typical specification for this grade, not a test result for the lot you will receive. We agree the final specification with your order and supply a certificate of analysis for your lot on request.

Issued by our Trade Desk in Colombo on the date shown. Figures are indicative, not a firm offer. For a firm price against your quantity, destination and Incoterm, request a quote and we reply with a costed position.