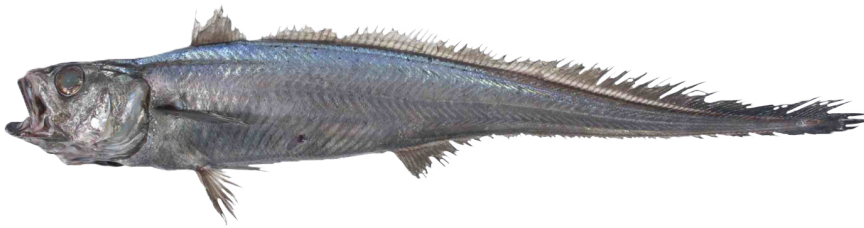




# Hoki 无须鳕

MACRURONUS NOVAEZELANDIAE

Hoki



Lengths available

**60–100**cm

Reaching 130cm

Weights available

**0.5–3.5**kg

Catch methods



TRAWL  
CAUGHT

Where we're fishing



Delicate and succulent; no pin bones and flakes easily. Dark purple-blue along the back, shading to paler iridescent blue on the upper side and mirror-like silver below. Long, thin body with a tapering tail. Belong to the Merucciidae family (hakes). One of New Zealand's most important commercial deepwater species. Caught by trawling. Most common off the South Island on the Chatham rise, Campbell Plateau and in Cook Strait. Most abundant between 300 to 600 metres.

Seasonal availability



Product Specifications



**Chilled**

Skin on:

Run of catch. 5kg (11.02lbs) or 10kg (22.04lbs) per poly box.

**Headed and gutted:**

Run of catch. 12kg (26.45lbs) per poly box.

Keep well chilled 0°C (32°F).

Product received whole should have fillets removed to retain fillet quality and shelf life.



**Frozen**

Frozen fillets:

Skinless/boneless. Run of catch. 10kg (22.04lbs) per carton.

Best stored at -18°C (0°F) in supplied strapped cartons to avoid freezer burn/dehydration.

Recommended cooking from frozen or semi frozen state.

**Grades Available**

600g-1kg

1kg+

**Nutritional Information**

Amounts (per 100g raw fillets)

Energy.....	306.8kj
Protein.....	15.2g
Total Fat.....	1.2g
Saturated Fat.....	0.2g
Cholesterol.....	0.3g
Sugar.....	0.3g
Sodium.....	53mg

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