



Red Gurnard 魴鯆

CHELIDONICHTHYS KUMU

Puuwhaiu



Lengths available

20–30cm

Reaching 50cm

Weights available

0.5–1.4kg

Up to 2kg

Catch methods



TRAWL
CAUGHT



LONG
LINE

Succulent, medium-textured flesh with low oil content. Suitable for most cooking methods. Body is reddish-pink to red above and white below. The large pectoral fins are bluish-green with one large, dark spot and several small white or blue spots and a blue margin. The outer skin is considered scaleless. Becoming popular in whole and filleted form. Widespread around New Zealand and caught by longline and bottom trawl all year around.

Seasonal availability



Product Specifications



Chilled

Chilled whole fish:

Run of catch, graded small/medium/
large 12kg (26.46lbs) per poly box.

Chilled fillets:

Skin on bone in/skinless, boneless
5kg (11.02lbs) per poly box,
10kg (22.04lbs) per poly box.

Keep well chilled 0°C (32°F).

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

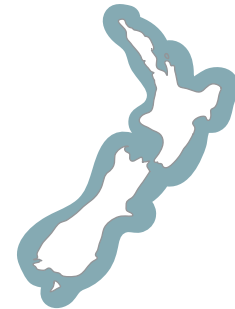


Frozen

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

Recommend cooking from frozen or
semi frozen state.

Where we're fishing



Nutritional Information

Amounts (per 100g raw fillets)

Energy.....	375kj
Protein.....	20.6g
Total Fat.....	0.7g
Saturated Fat.....	0.1g
Cholesterol.....	0.3g
Sugar.....	0.3g
Sodium.....	99mg

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