



# Blue Abalone 蓝鲍鱼

HALIOTIS IRIS

Pāua



Lengths available

**60–94<sup>+</sup>mm**

Weights available

**30–110<sup>+</sup>g**

Provenance



CHEMICAL FREE



FULLY SUSTAINABLE



100% TRACEABLE



HAND HARVEST

New Zealand blue abalone has a brilliant blue shell that contains black outer and white inner flesh. Tender with a meaty texture and excellent taste, the abalone is naturally farmed using the pristine, clear waters of New Zealand's Bream Bay. Grown to a consistent size and purged (not fed) for four days prior to harvest.

Seasonal availability



Product Specifications

LIVE Grades Available				
Live	Weight (g)	Length (mm)	Pieces/kg (apx)	
O	30–50	60–72	25	
M	50–70	72–80	17	
L	70–90	80–88	13	
2L	90–110	88–94	10	

A+ Sashimi Grade				
	Weight (g)	Length (apx)/mm	Pieces/kg	
FB<65	<34	65		
FB65	34–44	65–70	24–27	
FB70	44–54	70–75	20–23	
FB75	54–78	75–85	14–16	
FB85	78–90	85–90	11–13	
FB90	90+	90+		

Frozen Grades Available			
6 Pack Tray	Weight (g)	Length (mm)	Abalone /tray
0	44–54	70–75	6
1	54–64	75–80	6
2	64–78	80–85	6
3	78–90	85–90	6

Where we're harvesting



Nutritional Information

Amounts (per 100g)	
Energy	313kj
Protein	14.3g
Total Fat	1.2g
Saturated Fat	0.3g
Carbohydrate	1.5g
Sugar	1.1g
Sodium	635mg

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