



Blue Abalone

HALIOTIS IRIS

Pāua



Lengths available

60–94⁺mm

Weights available

30–110⁺g

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			
	1kg Vacuum	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	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

Attributes



Catch method



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

General enquiries
sales@moana.co.nz

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