



Snapper

PAGRUS AURATUS

Tāmure



Lengths available

30–50cm

Reaching 100cm

Weights available

1–2.5kg

Up to 19kg

Catch method



TRAWL



DANISH SEINE



LONGLINE

Semi-firm flesh with a low oil content and coarse flakes; excellent for most cooking methods including whole and smoking. Ideal flesh for raw fish and marinating. Has excellent roes. Selected fish upon landing (Ikijime process) to enhance flesh quality. Found in depths of 50–100 metres. Premium quality fish are caught by long line, but also by trawl or danish seining.

Seasonal availability



Product Specifications



Chilled

Whole fish:

Whole fish packed on a per count basis 12kg (26.46lbs).

Skin on/skinned and boned (fillets).

Gilled, gutted and scaled:

Packed on a per piece weight basis, 10kg (22.04lbs) or 11.33kg (25lbs) 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

Whole fish:

Packed on a per count basis 10kg (22.04lbs).

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

Recommend cooking from frozen or semi frozen state to retain succulence. Do not thaw as fillets are moist.

Where we're fishing



Nutritional Information

Amounts (per 100g raw fillets)

Energy.....	460kj
Protein	20.1g
Total Fat.....	3.2g
Saturated Fat	0.8g
Cholesterol	0.3g
Sugar	0.3g
Sodium	78mg

Source: New Zealand Food Files Data

General enquiries

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