



Alfonsino

BERYX SPLENDENS



Lengths available

30–50cm

Weights available

1–1.5kg

Up to 2.5kg

Catch method



TRAWL

Where we're fishing



White flesh, firm texture with a high oil content; suits most cooking methods. Brilliant red upper body including fins and tail with sides a lighter shade of red tinged with silver. Fairly slender body, large eyes, and a deeply forked tail. Belong to the Berycidae family. Caught year-round by mid-water trawling off the east coast of New Zealand and the Chatham Islands at depths between 200 and 800 metres.

Seasonal availability



Product Specifications



Chilled

Headed and gutted:

10kg (22.04lbs) or 12kg (26.46lbs) per poly box.

Keep well chilled 0°C (32°F).

Product received should be drained and re-iced to retain fillet quality and increase shelf life.



Frozen

Whole fish (glazed)

–headed and gutted:

Glazed 10kg (22.04lbs) per carton. All products graded on a per piece count basis.

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

Recommended cooking from frozen or semi frozen state to retain succulence.

Nutritional Information

Amounts (per 100g raw fillets)

Energy.....	592kj
Protein.....	18.4g
Total Fat.....	7.6g
Saturated Fat.....	2.0g
Cholesterol.....	0.2g
Sugar.....	0.2g
Sodium.....	35mg

Source: New Zealand Food Files Data

General enquiries

sales@moana.co.nz

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