



Gemfish

REXEA SOLANDRI

Tikati



Lengths available

60–80cm

Reaching 175cm

Weights available

2–5kg

Up to 15kg

Catch method



TRAWL

Delicate, moist, white flesh with a low oil and fat content; flakes easily and often smoked. Members of the Moridae family (morid cods). Seasonal catch from November to June, most commonly in southern waters in the Canterbury Bight and off Westland at depths of 100 to 300 metres. Mainly caught inshore by trawling before they move to deeper waters in winter.

Seasonal availability



Product Specifications



Chilled

Filletts:

Skin on, Bone in, Run of Catch.
5kg (11.02lbs) or 10kg (22.04lbs)
per poly box.

Head and gutted:

Run of Catch.
16kg (35.27 lbs) per poly box.

Keep well chilled 0°C (32°F).

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



Frozen

Filletts:

Skin on, bone in.
Shatter pack 10kg (22.04lbs)
per carton.

Grades Available

200-400g	7-14oz
400-600g	14-20oz
600-800g	20-30oz
800g-1kg	30oz+
1kg+	

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

Recommended cooking from semi
frozen to thawed state.

Where we're fishing



Nutritional Information

Amounts (per 100g raw fillets)

Energy.....	595kj
Protein.....	19.9g
Total Fat.....	7.0g
Saturated Fat.....	1.5g
Cholesterol.....	0.3g
Sugar.....	0.3g
Sodium.....	56mg

Source: New Zealand Food Files Data

General enquiries

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