



Ling

GENYPTERUS BLACODES

Hokarari



Lengths available

80–120cm

Weights available

4–10kg

Up to 20kg

Catch method



TRAWL LONGLINE

Very white, very firm densely textured flesh that holds its shape well on cooking. Moist and succulent ideal poaching fish, and a favourite smoked. Belong to the Ophidiidae family (cusk eels). Caught by longline and trawl mainly off the southern South Island coast and on the Campbell Plateau at depths between 300 and 500 metres. Very popular species in Hong Kong, Korea and Asian markets.

Seasonal availability



Product Specifications



Chilled

Fillets:

Skinless/boneless Run of catch.

Whole fish:

Whole fish packed on a per piece count basis. 16kg (35.27lbs) per poly box.

Headed and gutted (HGU):

Dressed on a per piece count basis 16kg (35.27lbs) per poly box.

Keep well chilled 0°C (32°F).

Product received should be in head and gutted state then fillets removed to retain quality and shelf life.



Frozen

Skinless/boneless:

Shatter pack 10kg (22.04lbs) per carton.

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

Recommend cooking from frozen/semi frozen or thawed.

Grades Available

0–500g

500g–1kg

1–2kg

2–3kg

3kg+

Where we're fishing



Nutritional Information

Amounts (per 100g raw fillets)

Energy.....	362kj
Protein.....	19.7g
Total Fat.....	0.8g
Saturated.....	0.2g
Cholesterol.....	0.2g
Sugar.....	0.2g
Sodium.....	142mg

Source: New Zealand Food Files Data

General enquiries

sales@moana.co.nz

MOANA[™]
NEW ZEALAND