



Trevally

PSEUDOCARANX DENTEX

Araara



Lengths available

30–60cm

Reaching 70cm

Weights available

0.4–2.0kg

Up to 5kg

Catch method



TRAWL LONGLINE SET NET DANISH SEINE BEACH SEINE

Medium to soft with a low oil content; marbled pink flesh with a darker fat line that can be filleted out; excellent smoked. Premium flesh for Sashimi (raw fish) and marinating. Selected fish killed upon landing (ikijime process). Belong to the Carangidae family (trevallies, kingfishes). Common at depths of 80 metres around the North Island and the top half of the South Island. Caught throughout the year by trawling, longlining, set netting, danish seining and beach seining.

Seasonal availability



Product Specifications



Chilled

Whole fish:

12kg (26.46lbs) per poly box.

Skin on bone in fillets:

Keep well chilled 0°C (32°F).

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



Frozen

Whole fish:

10kg (11.02lbs) per carton packed on a per count basis.

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

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

Where we're fishing



Nutritional Information

Amounts (per 100g raw fillets)

Energy.....	454kj
Protein.....	20.9g
Total Fat.....	2.8g
Saturated Fat.....	0.7g
Cholesterol.....	0.2g
Sugar.....	0.2g
Sodium.....	64mg

Source: New Zealand Food Files Data

General enquiries

sales@moana.co.nz

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