

# **Impeter**

NEMADACTYLUS DOUGLASI

Pōrae



Palatable moist, white flesh with thick flakes. Silver-blue to slate grey with tinges of gold on the upper body and a silver underside. The body is deep with long, low dorsal and anal fins and an elongated fin ray running from the pectoral fin. A member of the Cheilodactylidae family and closely related to Tarakihi. Distinguished from Tarakihi by more pronounced lips. Their preferred habitat is sandy bottoms around reefs. They are found in the warmer waters from the tidal edge to depths of 60 metres or more. They grow rapidly, reaching 28 centimetres in a year.

## Seasonal availability



# **Product Specifications**



### Chilled

Whole fish:

Headed and gutted.

#### Fillets:

Fillets skin on, fillets skin off.

Keep well chilled 0°C (32°F).

Product received whole should have fillets removed to retain fillet quality and shelf life.



#### Frozen Fillets:

Shatter pack 10kg per carton.

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

Recommended cooking from frozen or semi frozen state.

#### Lengths available

40-60cm

#### Weights available

Up to 6kg







SET NET LONGLINE

#### Where we're fishing



### **Nutritional Information**

Amounts (per 100g raw fillets)

	*1	9	,	
Energy			49	90.7kj
Protein				20.8g
Total Fat				. 3.6g
Saturate	d Fat			1.2g
Choleste	rol			. 0.2g
Sugar				. 0.2g
Sodium				53ma

Source: New Zealand Food Files Data

