



PORT NICHOLSON

# Lobster 龙虾

JASUS EDWARDSII

Kōura Papatea



Moana sources its lobster from Port Nicholson Fisheries Limited Partnership – a collective of over 26 Maori tribes from around Aotearoa/New Zealand. This prized lobster (*Jasus edwardsii*) has a deep red to vibrant orange shell containing firm white flesh that has a delicate, sweet and rich taste. Harvested live in pots from pristine sub-Antarctic, coastal waters throughout New Zealand, the lobster are quickly flown live to markets throughout the world to deliver unparalleled freshness and vitality.

#### Seasonal availability



#### Product Specifications



##### Live – Supplied to China

Put back into salt water as soon as possible.

Best before: 2–3 weeks.



##### Frozen – Supplied to USA

Storage: Below -18°C.

Best before: 12 months.

##### Grades Available

- A up to 600gms
- B 600–800gms
- C 800gms–1kg
- D 1kg–1.5kg
- E 1.5kg–2kg
- EI 2kg–2.5kg
- F 2.5kg+

Proudly fished by

PORT NICHOLSON  
FISHERIES



Weights available

**0.6–2.5<sup>+</sup>** kgs

Grades available

**A–F**

Catch methods



POT  
CAUGHT

Where we're fishing



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