



Red snapper

CENTROBERYX AFFINIS

also known as Golden Snapper



Lengths available

25–55cm

Weights available

1–1.5kg

Catch method



TRAWL LONGLINE

New Zealand Red Snapper are akin to the revered Alfonsino. Also known as Golden Snapper, the Skin is a brilliant orange that is deliciously edible. The flesh is an opaque white with firm, yet silky attributes.

The red snapper (*Centroberyx affinis*) is present throughout New Zealand coastal waters but is generally rare south of East Cape and Cape Egmont. In southeastern Australia (known as redfish) it occurs from Brisbane to Melbourne, and off northern Tasmania.

Red snapper occur in association near coastal reef structures as well as in open water, to depths of about 100 m. Their relative abundance within this depth range is unknown.

Seasonal availability



Product Specifications



Chilled

Whole fish:

- Fish is ungraded.
- Packed by size (Count). Fish of same size per carton.
- Fish is soldier packed
- 10kg net weight/catch weight per polybox for export.

Keep refrigerated at +4°C or below

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



Frozen

Whole fish:

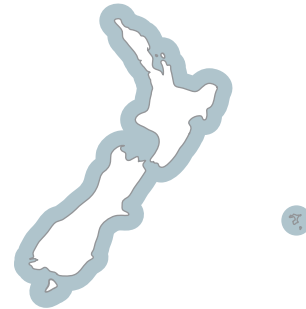
10kg (22.04lbs) per carton.

All products graded on a per piece count basis.

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

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

Where we're fishing



General enquiries

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NEW ZEALAND