



Ling 羽鰂

GENYPTERUS BLACODES

Hokarari



Lengths available

80–120cm

Weights available

4–10kg

Up to 20kg

Catch methods



TRAWL
CAUGHT



LONG
LINE

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

Chilled fillets:

Skinless/boneless Run of catch.
5kg (11.02lbs) or 10kg (22.04lbs)
per poly box.

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.....	Fat 0.2g
Cholesterol.....	0.2g
Sugar.....	0.2g
Sodium.....	142mg

General enquiries

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