



Tarakihi 长鳍线指鲷

NEMADACTYLUS MACROPTERUS

Tarakihi



Lengths available

30–40cm

Weights available

0.9–2.5kg

Up to 6kg

Catch methods



TRAWL
CAUGHT



LONG
LINE

Medium to firm white flesh with a low to medium oil content; suitable for all methods of cooking. Fillets are skinned and boned; or scaled skin on, pin bone in. Belong to the Cheilodactylidae family (terakihi, morwongs). Most abundant south of East Cape, around Cook Strait, and on the east and west coasts of the South Island at depths of up to 250 metres. Methods of catching are long line and bottom trawl.

Seasonal availability



Product Specifications



Chilled

Chilled whole fish:

Run of catch, graded small/medium / large 12kg (26.46lbs) per poly box.

Chilled fillets:

Skin on bone in/skinless, boneless
5kg (11.02lbs) per poly box,
10kg (22.04lbs) per poly box.

Keep well chilled 0°C (32°F).

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



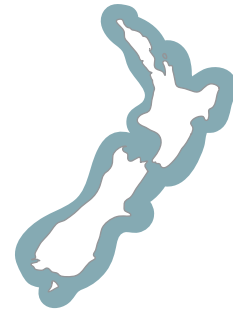
Frozen

Individually bagged 10kg (22.04lbs).

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

Recommend cooking from frozen or semi frozen state to retain succulence. Do not thaw as fillets are moist.

Where we're fishing



Nutritional Information

Amounts (per 100g raw fillets)

Energy.....	337kj
Protein.....	17.9g
Total Fat.....	0.9g
Saturated Fat.....	0.2g
Cholesterol.....	0.3g
Sugar.....	0.3g

General enquiries

sales@moana.co.nz

毛利海产

MOANATM

NEW ZEALAND