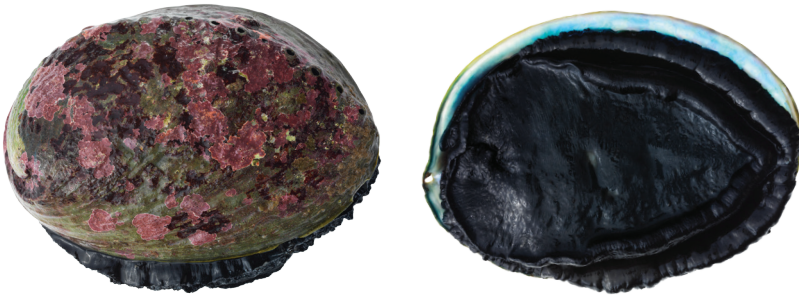




# Wild Abalone 野生鲍鱼

HALIOTIS IRIS

Pāua



Lengths available

**125<sup>+</sup>**mm

Weights available

**80–1200**g

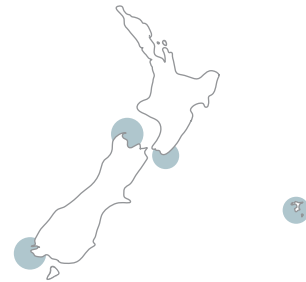
New Zealand Abalone or Blackfoot Paua (*Haliotis iris*) is unique to New Zealand and has a rocky shell with a stunning multicoloured interior featuring blue and green hues. The internal flesh is white with a black pigment layer which is prized for its tenderness and umami flavour. The abalone are hand harvested sustainably by a team of experienced divers from New Zealand's pristine southern coastline.

Catch method



FREE DIVE

Where we're fishing



Seasonal availability



Product Specifications



**Live**  
(specifications upon enquiry)



**Frozen**  
**Natural Abalone:**

Cooked and IQF (vacuum packed and ready to eat) – size range from 80 – 290gm each.

Raw and IQF (meat only) – size range from 150–401+gm each.

Raw and IQF (shell on and meat) – size range from 200 – 1200gm each.

Best stored below –18°C.

Best before: 24 months.

IQF = Individually Quick Frozen

Nutritional Information

Amounts (per 100g)

Energy.....	81 kcal / 340kJ
Protein.....	15g
Total Fat.....	1g
Saturated Fat.....	0.4g
Trans Fat.....	<0.1g
Carbohydrate.....	1.5g
Sugar.....	<0.1g
Sodium.....	410mg

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NEW ZEALAND