



Blue Abalone 蓝鲍鱼

HALIOTIS IRIS

Pāua



Lengths available

60–94⁺mm

Weights available

30–110⁺g

Provenance



CHEMICAL
FREE



FULLY
SUSTAINABLE



100%
TRACEABLE



HAND
HARVEST

New Zealand blue abalone has a brilliant blue shell that contains black outer and white inner flesh. Tender with a meaty texture and excellent taste, the abalone is naturally farmed using the pristine, clear waters of New Zealand's Bream Bay. Grown to a consistent size and purged (not fed) for four days prior to harvest.

Seasonal availability



Product Specifications

LIVE	Grades Available				Frozen Grades Available				
	Live	Weight (g)	Length (mm)	Pieces/kg (apx)		6 Pack Tray	Weight (g)	Length (mm)	Abalone / tray
	O	30–50	60–72	25		0	44–54	70–75	6
	M	50–70	72–80	17		1	54–64	75–80	6
	L	70–90	80–88	13		2	64–78	80–85	6
	2L	90–110	88–94	10		3	78–90	85–90	6
A+	Sashimi Grade				Frozen Grades Available				
		Weight (g)	Length (mm)	Pieces/kg (apx)		1kg Vacuum	Weight (g)	Length (apx)/mm / kg	Pieces
						FB<65	<34	65	
						FB65	34–44	65–70	24–27
						FB70	44–54	70–75	20–23
						FB75	54–78	75–85	14–16
						FB85	78–90	85–90	11–13
						FB90	90+	90+	

Where we're harvesting



Nutritional Information

Amounts (per 100g)

Energy	313kj
Protein	14.3g
Total Fat	1.2g
Saturated Fat	0.3g
Carbohydrate	1.5g
Sugar	1.1g
Sodium	635mg

General enquiries
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