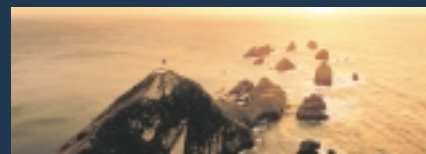


# eels

*Anguilla australis*  
*Anguilla dieffenbachii*



NGĀI TAHU SEAFOOD



# Eels

## Shortfinned Eel

*Anguilla australis*

## Longfinned Eel

*Anguilla dieffenbachii*

### Background Information

- A fresh water species caught throughout New Zealand's rivers although adults migrate to the sea to breed.
- Life cycles of both species are similar with the longfinned eel being identifiable by its dorsal fin that extends considerably further forward than in the shortfinned eel.
- The flesh is white and firm textured and is excellent smoked.
- Methods of catching for commercial purposes are nets.
- This fishery is a seasonal one running between July and May.

### Packaging Specifications

- *Whole Live Fish*  
Eels are graded and packed 15kg (23lb) per polybox.  
  

Grade	< 500gm
	500 – 1kg
	1kg - 2kg
- *Frozen*  
Eels are graded, de-slimes and/or gutted depending on grade. Packed in a 10kg (22.05lb) carton.  
  

Grade	< 500gm	(de-slimes only)
	> 500gm	(de-slimes, gutted)

### Storage, Handling and Defrost Recommendations

- *Live whole*  
Keep product away from warm temperatures and store at 0°C (32°F). Product should be handled with care at all times to reduce stress and retain quality.
- *Frozen*  
Best stored at -18°C (0°F) in supplied strapped cartons to avoid freezer burn/ dehydration. Recommend cooking from a thawed or semi frozen state to retain succulence.

### Nutritional Information

(Per 100g (3.5oz) edible portion – approximate)

	Amount Per Serving	% Daily Value*		Amount Per Serving	% Daily Value*
Total Calories	-	-	Dietary Fiber	-	-
Calories from Fat	-	-	Sugars	-	-
Total Fat	-	-	Protein	17.5g	-
Saturated Fat	-	-	Vitamin A	-	-
Cholesterol	126mg	-	Vitamin C	2mg	-
Sodium	54.5mg	-	Calcium	19mg	-
Total Carbohydrate	-	-	Iron	0.9mg	-

\* Based on a 2000 Calorie diet