

# snapper

longtail  
onaga

*Etelis coruscans*



crimson  
opakapaka

*Pristipomoides filamentosus*



silver jaw  
lehi

*Aphareus rutilans*



NGĀI TAHU SEAFOOD



# Snapper

European name :	<b>Longtail</b>	<b>Crimson</b>	<b>Silver Jaw</b>
Common name :	Onaga	Opakapaka	Lehi
Latin name :	<i>Etelis</i> <i>Coruscans</i>	<i>Pristipomoides</i> <i>filamentosus</i>	<i>Aphareus</i> <i>rutilans</i>

## Background Information

Deep sea snapper are located in water of 80 – 400 fathoms and they inhabit rocky outcrops. The substrate has a relatively large number of holes and crevices that serve as shelter for smaller shrimps and fish that snapper feed on.

Deep sea snapper are beautifully coloured fish producing a delicate moist fillet that melts in your mouth. The raw meat ranges from white to light pink and it turns white on cooking.

This deep sea fish can be used for sashimi and for making decorative displays with their brilliant coloured appearance.

These species have earned a reputation as premium table fish.

## Packaging Specifications

- *Chilled Whole Fish*  
Run of the Catch, Graded Small/ Medium/ Large.
- *Chilled Fillets*  
Skin on or skin off. Run of the Catch, Upgraded  
2 x 10kg (20.05lb) Polyboxes per waxed outer carton.

## Storage, Handling and Defrost Recommendations

- *Chilled*  
Keep well chilled 0°C (32°F). Product received whole should have fins removed to retain fillet quality and shelf life.
- *Frozen*  
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.