



ALFONSINO

WHOLE, DRESSED, HEADS



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A firm, white flesh fish with a high oil content, suitable for most cooking methods.

Scientific name

Beryx splendens

Availability

Caught year-round.

Average weight

1-1.5kg (up to 2.5kg)

Average length

30-50cm

Shelf life

24 months

Keep frozen

at -18°C (0°F) or below.

Nutrition information

AVERAGE QUANTITY PER 100g	
Energy	597kJ
Protein	18.4g
Fat, total	7.6g
- saturated	2.0g
Carbohydrate	0.2g
- sugars	0.2g
Sodium	35mg

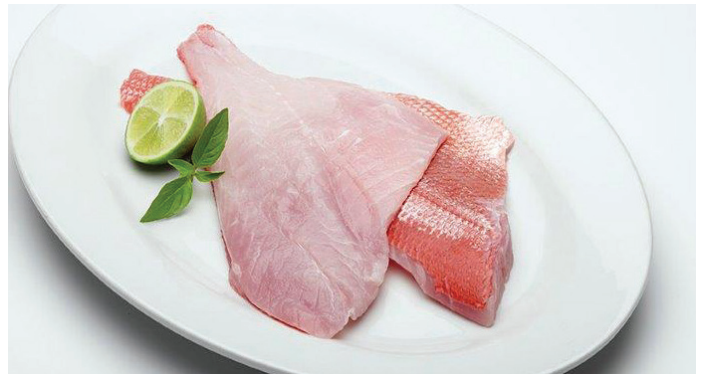
Sustainability

Alfonsino has been fished commercially in New Zealand for years. The Alfonsino catch levels are determined by the Ministry of Primary Industries to ensure sustainable fishing methods are continuously being practiced by all commercial fisheries through the NZ Quota Management System.



Cooking methods

Alfonsino has a firm white flesh with a high oil content, making it suitable for most cooking methods including baked, grilled, steamed, curried and sautéed. It is also an ideal fish to use for sashimi.



Product details

Available packed as:
Whole, dressed and heads.

Contact us to find out more about our range.



Learn more at
www.talleys.co.nz



SUSTAINABLE
SEAFOOD



WILD
CAUGHT



100%
NATURAL



PRODUCT OF
NEW ZEALAND