



LEATHERJACKET

WHOLE, DRESSED



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A tasty, white flesh fish with a firm texture.

Scientific name

Meuschenia scaber

Availability

Caught year-round. Peak season June-August.

Average weight

200-500g

Average length

25-40cm

Shelf life

24 months

Keep frozen

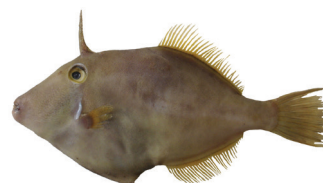
at -18°C (0°F) or below.

Nutrition information

AVERAGE QUANTITY PER 100g	
Energy	347kJ
Protein	18.8g
Fat, total	0.8g
- saturated	0.2g
Carbohydrate	0.3g
- sugars	0.3g
Sodium	101mg

Sustainability

Leatherjacket have been managed by the Quota Management System (QMS) since 2003. The Leatherjacket 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 QMS.



Cooking methods

Leatherjacket is a tasty, white flesh fish with a firm texture. It's firm texture makes it great for use in curries or stews. Leatherjacket is also suitable for most cooking methods including baked, grilled or steamed.



Product details

Available packed as:
Whole and dressed.

Contact us to find out more about our range.



Learn more at
www.talleys.co.nz

