

A whole scampi (prawn) is the central focus, presented on a white, ribbed rectangular plate. The scampi is cooked to a light pinkish-orange hue, with its large claws and legs clearly visible. It is garnished with fresh green herbs, possibly dill or parsley, which are scattered around its base. In the upper left corner, a small white dish contains a vibrant orange sauce, likely a scampi butter or tomato-based sauce. The background is a plain, light-colored surface, emphasizing the freshness and quality of the seafood.

**Talley's**

**SCAMPI**

**WHOLE**

# SCAMPI

## WHOLE

A small clawed lobster with a medium to firm texture and a white, delicate and sweet tasting meat

### Scientific name

Metanephrops challengeri

### Availability

Caught year-round.

### Average weight

Up to 120g

### Average length

25-30cm

### Shelf life

24 months

### Keep frozen

at -18°C (0°F) or below.

### Nutrition information

AVERAGE QUANTITY PER 100g	
Energy	340kJ
Protein	19.1g
Fat, total	<1g
- saturated	<1g
Carbohydrate	<1g
- sugars	<1g
Sodium	340mg

### Sustainability

Scampi was introduced to the Quota Management System in 2004. Research surveys primarily use deepwater digital photography to estimate Scampi abundance based on counts of Scampi burrows. Commercial catch rates and trawl surveys also contribute to stock assessments.



### Cooking methods

Scampi are a rare delicacy and highly sought after. Its white, meaty flesh is sweet and delicate. The versatile, small clawed lobster can be baked, barbequed, marinated or served raw as sashimi.



### Product details

Grades	Count	Weight
1	0-10	90g+
2	10-15	70-90g
3	15-20	50-70g
4	20-30	30-50g
5	30+	<30g

### Carton weight

6kg (3x2kg)



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