



SCAMPI

WHOLE, TAILS



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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	378kJ
Protein	20.4g
Fat, total	0.8g
- saturated	0.2g
Carbohydrate	0.0g
- sugars	0.0g
Sodium	400mg

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

Whole Grades

<30g
30-50g
50-70g
70-90g
90g+

Carton weight

6kg (3x2kg)

Tail Grades (ROC)

<30g, 30-50g (Broken)
50-70g, 70-90g
90g+

Carton weight

6kg (3x2kg)



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www.talleys.co.nz

