

SNAPPER

WHOLE, DRESSED, FILLETS

A white-to-pinkish flesh fish with a sweet, mild flavour.

Scientific name

Pagrus auratus

Availability

Year round, but mainly from October-April

Average weight

1-2.5kg (up to 19kg)

Average length

30-50cm (up to 100cm)

Shelf life

24 months

Keep frozen

at -18 $^{\circ}$ C (0 $^{\circ}$ F) or below.

Nutrition information

AVERAGE QUANTITY PER 100g	
460kJ	
20.1g	
3.2g	
1.0g	
0.3g	
0.3g	
78mg	

Sustainability

Snapper is managed under the Quota Management System (QMS). Snapper abundance is monitored using commercial catch rates, catch-at-age sampling, trawl survey information and abundance estimates from the recapture of tagged fish. Most of our snapper stocks are stable or increasing.



Cooking methods

Snapper has tender white-to-pinkish flesh with a sweet, mild flavour and is highly versatile in cooking. Try poaching it; cooking it on the bbq, baked, in a curry, marinated, smoked, using it in a soup/chowder, or frying snapper.





Product details

Available packed as: Whole, dressed and fillets.

Contact us to find out more about our range.













