



# Live New Zealand Abalone Blackfoot Paua - Wild Catch



Exceptional Abalone for Size, Beauty and Taste.

Perfect for all styles; raw sashimi, classic slow poach or fast fry.

Unique black skin with a tender white flesh.

Harvested sustainably from the cool and pristine waters of New Zealand's South Island.

Flavour Profile; A unique balance of sweet subtle fine fish and deep rich meat with a long flavour.

Leak free pack: easy to store and handle, no mess. Two fish per pack.



**IKANA™**  
New Zealand

# LIVE NZ ABALONE

## BASE SPECIFICATIONS

LIVE ABALONE IN  
A MODIFIED ATMOSPHERE

Sealed-in freshness  
with a 7 day shelf life;  
no mess, no fuss



Description:	Ikana Live Abalone - Blackfoot Paua
Shellfish:	Whole Abalone (Blackfoot Paua) (Haliotis iris)
Grade:	G3 - 2 Abalone per tray
Product code:	PAL2
Declared Pieces:	2
Abalone Weight - Total	300 - 400g
Pack Weight - Net	600g - 720g / 1.32lb - 1.58lb
Barcode:	9421902315688
Tray dimensions:	190mm/7.5" wide x 250mm/9.8" long 45mm/1.8" to 50mm/2" deep (depending on Oyster size)
Polybox quantity:	16
Case barcode:	09421902315695
Polybox external dimensions:	L 800mm/31.5" x W 320mm/12.6" x H 300mm/11.8"
Polybox net weight, approx:	10.56kg / 23.28lb
Polybox gross weight, approx:	13.56/ 29.89lb
Format:	Live chilled product in modified atmosphere
Shelf life:	7 days from date of packing
Storage conditions:	Store at 3 - 6°C/37 – 43°F Keep Chilled Eat immediately once opened Discard after expiry date
Ingredients:	Contains Shellfish – live chilled New Zealand Abalone  No artificial flavours, colours or preservatives  Low in fat, high in protein, high in omega 3



Product of New Zealand  
Processed by Ikana NZ Ltd  
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