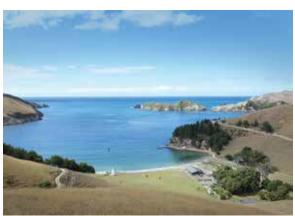




## 7 day shelf life



# 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.









#### 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 L 800mm/31.5" x W 320mm/12.6"

dimensions: 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  $3 - 6^{\circ}\text{C}/37 - 43^{\circ}\text{F}$ 

**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 24 Klondyke Drive, Hornby 8441, Christchurch, New Zealand. www.ikana.com

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