

NORTH WEST SNAPPER



NUTRITIONAL INFORMATION	
	per 100g raw product
Energy	90 cal
Protein	19.7g
Sodium	51mg
Fat -Total (oil)	0.4g
Cholesterol	19mg
Omega 3 EPA	12mg
Omega 3 DHA	97mg
Omega 6 AA	14mg

SPECIES: There are at least 11 different varieties of Snapper. Many are now sold un-

der their species name, such as Spangled Emperor, Blue Spot Emperor,

Rosy Job fish etc.

LOCALITY: A wild-caught saltwater fish, it is found in most waters surrounding Aus-

tralia, usually found around reefs and deep holes, feeding on smaller fish

and just about anything else they can find.

SIZE: North West Snapper is one of the smaller species of Snapper caught. Some

Snappers can grown up to 1.2mtrs long. Most fillets are 150-200g and me-

dium thickness, being the perfect plate size.

TEXTURE/TASTE: A firm texture with a larger flake, and creamy pink in colour with some fil-

lets having a slight blood line. Snapper can have a distinctive taste that

many people like.

COOKING: Being a slightly firmer and dryer fish it is best suited to frying, baking or

BBQ.

GENERAL: One of the most sought after fish by customers, being well known.

For further information and recipes see <u>westcoastseafood.com.au</u>