Scampi (Kōurarangi)

Methanephrops challengeri



Scampi, or Kōurarangi, is one of New Zealand's most prized deepwater delicacies. Naturally scarce and highly sought after, Kōurarangi is renowned for its delicate flavour, sweet-tasting flesh and distinctive appearance, making it a premium choice for discerning seafood customers around the world.

A smaller member of the clawed lobster family, New Zealand Scampi inhabit the dark, cold waters of the deep ocean, typically burrowing into the seafloor at depths of 200–800 metres. Our Scampi are caught primarily from the pristine waters off the East Coast of New Zealand and are available year round.

Scampi are instantly recognisable by their delicate pink and orange-banded shell, which protects firm, succulent flesh. When prepared, the flesh is white with distinctive pink margins, offering a refined combination of texture and flavour. Its naturally sweet, delicate taste and clean finish make Kōurarangi particularly well suited to premium culinary applications where the quality of the raw ingredient can shine.

Weights available **30g – 120g+**

Lengths available **25-30cm average**

Catch Method **Deep water trawl**

Where we're harvesting



Product Specifications

Frozen in 1kg boxes

Carton weight 5kg

Grade	Size
1	90g+
2	70-90g
3	50-70g
4	30-50g
5	<30g
Tails	

Best stored at –18°C (0°F) or below

24 month shelf life



Nutrition

Source: Biotin (Vitamin B7), Thiamin (Vitamin B1), Iodine, Magnesium, Zinc, Potassium

Good Source: Niacin (Vitamin B3), Pantothenic Acid (Vitamin B5), Vitamin B12, Copper, Phosphorus, Selenium

Seasonal availability



Contact details

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