

A PREMIUM PRODUCT

Product formats



Live abalone

After hand harvesting by expert licensed divers, the live abalone are transported to state-of-the-art processing factories inside refrigerated vehicles.

The abalone are then placed into crates and are lowered into temperature and salinity controlled holding tanks containing pure filtered seawater.

These holding facilities can store live product for several weeks supply if the weather turns bad for an extended period. All abalone are held for several days to ensure the fish are purged and the quality is stabilised prior to shipping.

The live abalone are then hand selected at time of pack-out by highly trained staff to ensure only strong unmarked fish are packed.

Typically, the Abalone are packed into 10kg or 12kg sealed polystyrene foam boxes ready for export. The Abalone in each box are traditionally placed on core flute boarding which they appear to like, sealed with oxygen in heavy gagged bags with an ice pack inserted to keep the fish at low temperature during transport.

Proximity of the processing premises to major international airports enables the product to be delivered promptly with minimal time out of the water allowing a fresher product to the end user. Greenlip, blacklip, brownlip, roei and tiger abalone are all available as live product.



Dried abalone

State-of-the-art drying facilities utilize a drying process based on ancient and traditional methods. The abalone is carefully hand-selected to ensure the size, colour and quality is premium, and there are no marks or bruises on the meat, before the drying process begins.

Australia produces the highest quality dried abalone meat, packed in gift boxes as well in bulk or in smaller bags inside a bulk box. Blacklip and greenlip abalone are available in dried form.



Chilled abalone

Abalone are shucked and cleaned and the meat is carefully chilled to slowly bring the temperature down – the abalone are held in a chilled brine until such time as they are placed in vacuum pouches or modified atmosphere packaging (MAP) – there are various packaging options that provide varying degrees of shelf life and the product must be stored at between -1 and -5 degrees celsius.

This product is usually available in 10 to 15kg polystyrene cartons. Greenlip, blacklip, brownlip and roei abalone are all available as chilled meat.



Photo source - Australian Wild Abalone Program