

# A PREMIUM PRODUCT



## Retort pouched

Fresh abalone are “shucked” and then “rumbled” to remove the frill pigment. They are blanched before being rinsed and are then transferred to ice slurry for rapid chilling. The product is hand-checked for cleanliness and damage before being graded to size. They are then vacuum-sealed into a clear bag with 1 or 2 abalone per bag and with a net weight between about 95 grams and 600 grams (any size is available, to order) before being cooked in a retort. After cooking the product is boxed and labelled ready for dispatch.



## Canned abalone

Canned abalone can be purchased from Chinese and other stores that sell imported Asian goods. It has a firm texture and does not need to be cooked. Drain the flesh, cut it up and add to a soup, casserole or stir-fry.



## Frozen

Vacuum-packed IQF abalone meat is available with one or more pieces per vacuum packed bag. Each bag is vacuum-sealed and a label showing the trade description, weight, packing date, best-before date and consumer information for thawing of frozen abalone meat is on the back of the label. These vacuum-packed bags are then packed in a polystyrene box up to 10-12 kg per box. Blacklip, brownlip, greenlip and roei abalone are all available as vacuum-packed meat.

Frozen on Shell (FOS) abalone – live abalone are gently cleaned and then individually quick frozen in their shell or removed from the shell, cleans and then quick-frozen. When an order is to be filled the individual abalone are placed into a lined cardboard carton or Polystyrene box and sealed ready for export. Typically, the cartons are 10kg – 15kg net with the abalone sorted into various sizes according to customer requirements. greenlip, blacklip, brownlip and roei abalone are all available in IQF form.

