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FROZEN ABALONE MEAT (SHELL OFF)

# GREEN ABALONE

HIBRID (HALIOTIS RUFESCENS / HALIOTIS DISCUS HANNAI)

## FREEZING SYSTEM

This procedure is carried out in our processing plant using an ultra-high-speed IQF liquid nitrogen system, which freezes the live specimens in a few seconds, assuring the product maintains the freshness and taste of a live abalone.

The abalone reaches a core temperature of -20 °C in only ten minutes.

## SPECIFIC PROCESS

The abalone are washed, shell and viscera removed, cleaned again and then, still alive, put on to the freezing tunnel, 5% glazed, graded and packed.

## PACKAGING

Product packed in 0,5 kg / 1.1 lb. net weight vacuum sealed bags with an average of 8 to 10 units each, sold in 6 kg / 13.2 lb. net

## SHELF LIFE

2 years from the date productions.

## TABLE GRADE

AVG UNIT GRAMS	UNIT RANGE WEIGHT IN GRAMS		PIECES / KG
	Max	Min	
50	55	45	20
40	44	35	25
32	34	30	30
27	29	25	35
22	24	20	45

## NUTRITION FACTS

		Serving Size 100 g
		Amount per Serving
		Calories 94
Calories from Fat 0		Total Fat 0 g
% Daily Value*		Saturated Fat 0 g
0%		Cholesterol 27 mg
0%		Sodium 337 mg
9%		Total Carbohydrate 4 g
7-8%		Protein 19 g
1%		
*Percent daily Values are based on 2000 Calorie Diet. Your Daily Value maybe is higher or lower depending on your calorie needs.		
Protein 4	Carbohydrate 4	Fat 9

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**CULTIVOS MARINOS  
SAN CRISTOBAL**  
25 years in aquaculture

