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FROZEN ABALONE MEAT (SHELL OFF)

RED ABALONE

HALIOTIS RUFESCENS

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		
0%	Total Fat 0 g	
0%	Saturated Fat 0 g	
9%	Cholesterol 27 mg	
7-8%	Sodium 337 mg	
1%	Total Carbohydrate 4 g	
	Protein 19 g	
*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

