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CANNED ABALONE

RED ABALONE

HALIOTIS RUFESCENS

CANNING PROCESS

This procedure is completed in the processing plant of our canning partners ALIMEX S.A. (Multiexport) with high quality standards. ALIMEX has produced canned seafood for more than 30 years. These products are exported to the main Asian Markets and USA. ALIMEX canning plant has HACCP certification issued by Chilean Authority.

PACKAGING

Net weight 450 g per can / Drained weight 200, 180,140 and 120 g per can. Containing from 4 to 12 units per can, and packed in a master carton with 24 cans each.

COOKING

Heat sterilization

SHELF LIFE

4 years from date of production.

INGREDIENTS

Green Abalones, Water, Salt and Monosodium Glutamate (621).

The San Cristobal abalone in all presentation have the highest standards on food safety, traceability and quality. Our Quality Policy is oriented to give the freshest and most natural abalone to our customers. For that reason, we feed our abalone with different natural and farmed seaweeds.

NUTRITION FACTS

Serving Size 100 g
Amount per Serving 2
Calories 100

% Daily Value*	
1%	Total Fat 1 g
	Saturated Fat 0.3 g
	Trans fat 0.0 g
4%	Sodium 100 mg
2%	Total Carbohydrate 2 g
	Protein 22 g
Protein 4	Carbohydrate 4
	Fat 9

*Percent daily Values are based on 2000 Calorie Diet. Your Daily Value maybe is higher or lower depending on your calorie needs.



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CULTIVOS MARINOS
SAN CRISTOBAL
25 years in aquaculture

