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FROZEN PARBOILED ABALONE

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 boiled 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, put in boiling water for a few minutes, chilled in a 1°C fresh water bath, cleaned again and then put on to the freezing tunnel, 5% glazed, graded and packed.

PACKAGING

Product are packed in 1 kg / 2.2 lb. net weight vacuum sealed bags, containing from 12 to 4 units each, in 10 kg / 22 lb. net weight master cases.

TABLE GRADE

PIECES / KG	UNIT RANGE WEIGHT IN GRAMS		AVG UNIT GRAMS
	Min	Max	
6	155	183	169
7	135	154	145
8	119	134	127
9	106	118	112
10	95	105	100
11	88	94	91
12	79	87	83

NUTRITION FACTS

Amount Per Serving	
Calories 96	
1%	Total Fat 1 g
0%	Saturated Fat 0 g
9%	Cholesterol 60 mg
7%	Sodium 336 mg
4%	Total Carbohydrate 5 g
	Protein 18 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

