



www.abalone.cl

FROZEN ABALONE IN SHELL

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 and then carried 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.

SHELF LIFE

2 years from the date productions.

TABLE GRADE

PIECES / KG	UNIT RANGE WEIGHT IN GRAMS		AVG UNIT GRAMS
	Min	Max	
4	226	up	250,0
5	184	225	200,0
6	155	183	166,6
7	135	154	142,8
8	119	134	125,0
9	106	118	111,1
10	95	105	100,0
11	88	94	90,9
12	79	87	83,3

NUTRITION FACTS

Calories from Fat 0	Serving Size 100 g
% Daily Value*	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
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.

Headquarters Address
Exposición 1657, Estación Central
Santiago, Chile
Tel. 56-2-3708177 / Fax. 56-2-6836503

Farm Address
Ruta 5 Norte, Km 895, Punta Frodden, Caldera
Atacama, Chile
Tel. 56-52-317560 / 56-52-317561



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

