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FROZEN ABALONE IN SHELL

# 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 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.

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

