

ABALONE FROM SOUTH PACIFIC, CHILE

OUR COMPANY

From many years Chile's private sector has invest in new aquaculture's species, the Chilean abalone industry is a new sector wich is giving, to demanding market, a great product and the chance to create new opportunities to importers and distributors in China, Taiwan, Korea, Hong Kong, USA, Japan and other countries to have a premium product from a country with a strong quality commitment.

Chile has a great experience in great value sea food markets: salmon, mussels, clamps, king crab, and others; Chilean salmon is present in the main and most competitive markets of the world. The new Chilean abalone industry is growing steadily and getting a very well postioned reputation, due a great quality product.

Cultivos Marinos Pacifico Austral S.A. has a commitment to "farm natural flavors" in perfect armony with the enviroment, we carry out the development of a sustainable activity with a minimum environmental impact. Cultivos Marinos Pacifico Austral S.A was founded in 2001 with the mission to developo new business within the national aquaculture area, giving the privilege to the South Zone of Chile due to the natural and sanitary conditions of its waters and coasts.

A complete analysis of the potential locations for the development of a

land based abalone farm was conducted. The choice of the actual location was based on elements such as the quality and purity of waters, the abundance and availability of seaweed, the absence of nearby industrial settlements, the availability of access roads and electrical supply, in addition to the stunning beauty of its surroundings.

The abalone farming project considers an annual production of 40 Metric Tons and it is based on a natural diet of fresh seaweed from the area in order to obtain a product 100% natural with a texture and flavor matching the international market's demand.

In our operations we used pure kelp and other algae to guarantee a natural and rich flavor of our product. We have a very estrict sanitary surviellance program giving to our cutomers and consumers the best farmed red abalone of southern hemisphere.

Red abalone (*Haliotis Rufescens*) specie is one of the world's most valuable abalone specie, due to its distinctive flavor and texture. Natural conditions as the cold water of the South Pacific Ocean and the great quality of the natural kelp forest used for feeding our abalone, combined with our farming philosophy, create the perfect combination to produce the greatest taste southern hemisphere abalone.



OUR PRODUCTS

We have a range of sizes according with importers needs, from 60mm shell (38grs whole with shell) to 90 mm and up (90 grs whole with shell).

Our abalone are processed according to our target market's demand. We have contracts with local processors to offer a complete variety of products

We have the flexibility to offer the packing and product requirements demanded by distributors and importers. Our products have estRICT quality control assuring the best taste and texture.



FRESH & FROZEN

- Fresh and frozen abalone, IQF presentation with shell or just whole abalone meat. 1 Kgs. Vacuum bags in 10 Kg master carton

CANNED ABALONE

- From 14 units to 5 units per can. Drained weight, 180 grs. or 213 grs.

- Other product presentations are available: individual gift box, or any other presentation required by the target market.



Cultivos Marinos Pacífico Austral S.A.

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