



MEMBER: FOOD ADELAIDE EXPORTERS GROUP



FOOD ADELAIDE IS AN INDUSTRY ASSOCIATION OF LEADING FOOD AND BEVERAGE COMPANIES.

THE ASSOCIATION, BACKED BY GOVERNMENT, OFFERS EASY ACCESS TO A COMPREHENSIVE PORTFOLIO OF AUSTRALIA'S FINEST PRODUCTS.

## A prized delicacy

For thousands of years abalone has been the ocean's prized delicacy, a luxury from the sea. Some even praise the medicinal and aphrodisiac powers of the abalone.

Globally there are over 100 species of abalone. With an ideal environment and cool pristine seawater, Australia is the world's largest producer.

With advancing scientific knowledge and technical capabilities, abalone farms are now producing and enhancing this age-old delicacy in greater volumes.

## Perfect location

Blessed with cool unpolluted Antarctic currents, the Great Southern Ocean is recognized as the perfect breeding ground for the highly prized Greenlip and Hybrid abalone species.

All of the founding farms of the Ausab group are located next to this idyllic maritime environment that

produces some of the worlds highest quality abalone. When you taste an Ausab abalone, you experience some of the best Australia, and the Great Southern Ocean, has to offer.

Ausab presently has seven farms located in Tasmania, Victoria, South Australia and Western Australia, all fronting the Great Southern Ocean. The Greenlip, and Hybrid abalone thrive in these clean, cool waters.



## Varieties

Greenlip (*haliotis laevigata*) is the first species Ausab offer and has a prominent flavour.

Ausab has now developed the Hybrid Tiger abalone, which is a cross between the Greenlip and Blacklip species, giving customers the best of both worlds.

Ausab accounts for 60% of Australia's farmed abalone exports and currently supplies more than 400 tonnes of the prized abalone to customers globally, year round. By 2010, the Ausab Farms expect to produce up to 550 tonnes of product.





THROUGH FOOD ADELAIDE,  
BUYERS CAN CONNECT WITH  
SUPPLIERS FROM THE VARIED FOOD  
AND BEVERAGE OFFERING  
OF AUSTRALIA.

THE ORCHARDS, DAIRY PASTURES  
AND VINEYARDS OF THE TEMPERATE  
ADELAIDE HILLS;

THE EXTENSIVE HORTICULTURAL  
AND VEGETABLE PRODUCTION  
OF THE ADELAIDE PLAINS;

THE FRUITS, NUTS AND  
VEGETABLES PRODUCED IN THE  
WARM MEDITERRANEAN-STYLE  
ENVIRONMENT OF THE RIVERLAND;

THE WIDE STRETCHING GRAIN AREAS  
OF THE MID NORTH AND LUSH  
GRAZING LANDS OF THE SOUTH EAST;

AND THE CLEAN OCEAN WHICH  
CONTAINS PRISTINE FISHING WATERS  
AND AUSTRALIA'S CENTRE FOR  
AQUACULTURE OPERATIONS.



## Research and development

Rapid freezing processes, packing solutions and storage procedures developed by Ausab's technicians ensure the highest quality product is delivered.

Each site has the specialist expertise to produce the highest quality Greenlip and Hybrid abalone.

Highly qualified marine biologists and technicians oversee the long and careful process of growing abalone – from hatchery, to nursery and the final grow-out phase. Extensive and advanced stock holding capabilities mean a continuous supply of premium Ausab abalone is available throughout the year.

## Delicate farming operation

Growing and farming abalone is a delicate operation requiring the balance of skilled technicians, cool and clear water and the best possible facilities.

Abalone is reared for three-and-a-half years. It's a long process that sees the abalone grow between 50g and 150g and larger – a size that guarantees the finest texture and an unsurpassed taste.

Stringent quality control measures ensure the finest product is delivered consistently.

A code of practice, under AQIS and HACCP rules and conditions, governs the harvesting and packaging of the abalone.

Ausab abalone are eaten in restaurants, sold in supermarkets and savoured in households all over the world.

Contact Ausab and savour the Prime Australian Abalone.



For thousands of years abalone has been the ocean's most prized delicacy, a luxury from the sea.



The South Coast of Australia is home to the cool and pristine Great Southern Ocean, a turbulent ocean bordering Antarctica.



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