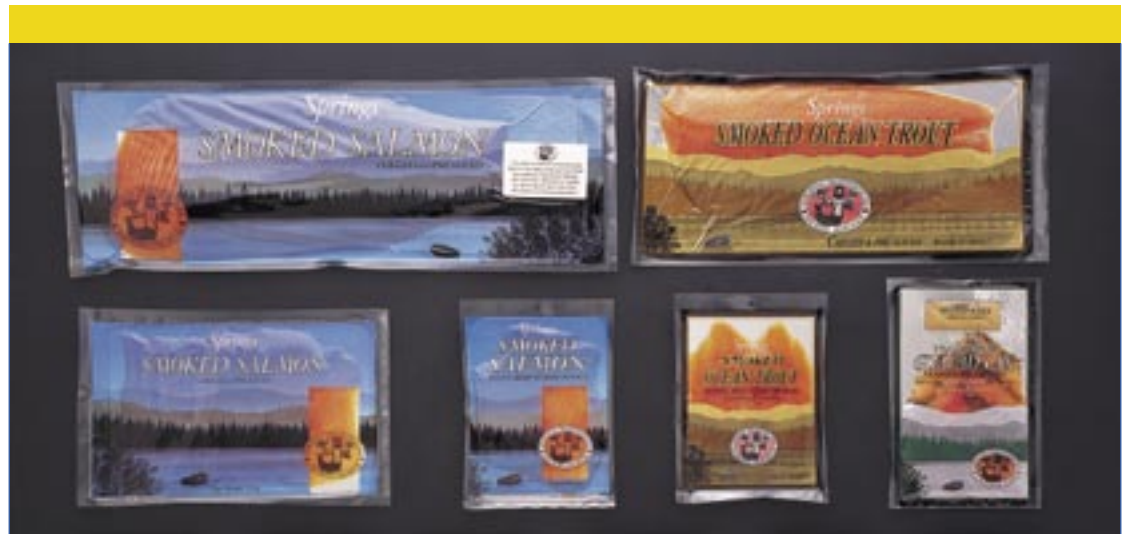




MEMBER: FOOD ADELAIDE EXPORTERS GROUP



FoodAdelaide
Australian Food 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 fine taste of tradition

A true sense of history and English heritage runs through Springs' superb products.

The traditional cottage kiln smoking techniques, as used in the Harris family's original home in Suffolk, UK, has given the company an enviable reputation and taste difference.

Springs uses imported English Oak which gives its fresh smoked seafoods such a distinctive flavour.

The company draws on three generations of expertise, with its first fish caught by its own fleet, originally being prepared for the family's English restaurant. The merman sign that hung over that restaurant is today found on the company's label.

This independent Australian company was established in 1990 and is headed by Master of the Smokehouse, Richard Harris, who gained his 30 years' experience in that first Springs family business.

Today, the company employs 70 staff at its purpose-built factory, and airfreights 1 tonne of smoked products around Australia daily and supplies 1,000 tonnes of fresh and smoked Atlantic salmon to domestic and export markets. Sales continue to grow.

Ocean to customer

Fresh fish grown in clean, disease-free and unpolluted Australian waters is a characteristic of Springs Smoked Seafood range. Products offered include premium salmon and trout, mackerel and kippers. Once harvested, the fish are cleaned and packed in ice for chilled transport to the company's export standard processing and packing facility in the Adelaide Hills. On arrival, the fish are filleted and dry salted before slow smoking for up to 24 hours over English Oak timbers in the company's purpose-built kiln.

The traditional cold and hot smoking methods used by Springs retain the texture, moisture and essential oils of the raw fish.





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.



No additives are used in any products, with the only extra ingredients being oak wood smoke, salt and the extensive skills of the staff.

After smoking, the fish are vacuum or skin packed, and transported in poly containers with gel packs to ensure excellent presentation and a chilled shelf life of three weeks.

This preserves the traditional flavours which make this premium quality products unique.

Cold smoked range:

- Salmon – sliced or unsliced sides and packs;
- Ocean Trout – sliced or unsliced sides and packs;
- Kippers - whole and fillets.

Hot smoked range:

- Mackerel – whole or fillets, plain, black pepper, red and green pepper;
- Rainbow trout – whole and fillets;
- Ocean trout – fillets and portions, plain, lemon myrtle, blackened spice;
- Salmon fillets and portions;
- Mince – Mackerel, Rainbow Trout, Smoked Salmon.

Sourcing the best salmon stocks

The salmon is sourced from pristine waters off the south coast of South Australia and from Tasmania - some of the cleanest, disease-free waters of the world - where the salmon pens benefit from natural flushing by strong ocean currents.

All Springs Smoked Seafoods rawfish supplies are sourced from export-accredited facilities which operate under strictly controlled hygiene conditions.

Quality accreditation

Quality control is a naturally a high priority and Springs hold HACCP quality accreditation. The factory complies with strict AQIS standards, by employing full-time food technologists and operating rigorously enforced quality control, covering raw materials, handling, processing, production and cleaning regimes.

Product availability

Springs Smoked Seafoods are available year round with volumes of fresh fish guaranteed from its own farms and by long term contracts with salmon growers.



Perfect product – premium fish, with oak wood smoking, salt and traditional skills added.



Part of Springs' quality controlled processing facility.



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