

West Australian grown 'Abalone'



Varona Fine Foods represent the largest aquaculture producing Abalone farm in the southern region of Western Australia. A world class facility has been established and is producing large quantities of premium grade green lip abalone to supply the ever increasing demand for high quality abalone. Using specialized aquaculture techniques they are able to consistently grow perfect, healthy and environmentally sustainable abalone in a range of sizes to best suit the needs of all customers.

THE PROCESS

The abalone farm is a fully integrated operation having a hatchery, nursery, grow-out facilities based over two neighbouring sites and an AQIS-accredited processing/packing operation including freezing facility. This aquaculture facility strives to constantly improve harvest methods, production, storage and delivery techniques to ensure the highest quality exported abalone product in the world.

Abalone is in great demand as a seafood delicacy; abalone can be supplied and packaged to meet individual requirements.

Alternative products include:

- · Fresh frozen in shell
- Frozen meat
- Wild Caught Vacuum packed (prices on request)
- Wild Caught Canned (prices on request)

IQF Frozen whole greenlip abalone

GRADES: Abalone are graded by weight in grams

PRICE:

 GRADE in gms
 Under 50gms
 50-65gms
 65-75gms
 75-85gms
 90+gms

 Price per Kg
 AU\$POA
 AU\$POA
 AU\$POA
 AU\$POA
 AU\$POA

Discounts

Individual orders 500 - 1000 kg 3%

1000+ kg 5%

All prices are quoted FOB Perth Airport

Payment terms: generally will require payment pre-shipment or with a Letter of Credit.