



KANSOM
AUSTRALIA

Unmatched Fine Foods

READY TO EAT
AUSTRALIAN WILD
ABALONE
~ GIFT OF THE SEA ~

WWW.KANSOM.COM



KANSOM AUSTRALIA OUR STORY

Established in 1985, Kansom Australia is driven by innovation and passion. We blend together science and technology to produce unique and premium seafood products. Our products are prepared ready to eat, enabling them to be convenient, natural and above all else delicious.

Here at Kansom Australia, it is not only the taste, texture and quality of our products that are important, but also that our seafood is sustainable. All our products, including our World First Commercial "Real" Abalone Sauce, our Sea Sauce Range, our World First Sliced Abalone, and our Natural Abalone Range, are all made from Ecologically Sustainable Seafood.

This means that the seafood we use are all caught in accordance to government management fisheries and regulations. This allows for the seafood to be harvested without damaging the environment and long-term longevity of the species. Our Abalone is hand-picked across Victoria, in locations including: Apollo Bay, Mallacoota, Phillip Island, Queenscliff, Sorrento, Warrnambool and Wilsons Prom.

Kansom demands only the very best, but don't take our word for it. Try it yourself and soon you too will be demanding only the very best - Kansom.

WILD CAUGHT AUSTRALIAN ABALONE

Australia has one of the last remaining wild resources of Abalone. Australian Wild Caught Abalone is under Australian Fisheries Quota Management System, with quota and catching strictly regulated by the Australian Government. The regulations determine the minimum size permitted for harvesting, to preserve these precious natural resources for the future.

There are more than 100 species in the world, and Australia has 4 that are commercial - Blacklip (*haliotis ruber*), Greenlip (*haliotis laevis*), Roei (*haliotis roei*) and Brownlip (*haliotis conicopora*).

It can take between 5-10 years for each Abalone to grow to the size required for commercial harvesting. Abalone is only caught by licenced fisherman, who brave the dangers of the Australian Ocean. Each Abalone is carefully measured and hand picked before it is delivered to us here at Kansom Australia to allow us to bring you only the best Abalone products.

DELICIOUS AUSTRALIAN READY TO EAT SEAFOOD. AUSTRALIAN MADE. ECOLOGICALLY SUSTAINABLE.

HOW TO ENJOY OUR PRODUCTS READY TO EAT ABALONE

Our Products are “Ready to Eat”. This means that we have cooked the Abalone to perfection, for your convenience and enjoyment. There is no need for extra cooking. Extra cooking will cause loss of flavour, weight, texture, and nutrition. We have made Abalone as easy as possible to enjoy, as well as tasty and healthy.

To enjoy our Abalone products, simply remove from packaging and slice into thin slices and its ready to serve. For any seasoning products, heat the seasoning in the microwave and pour over the Abalone before serving. Or if your eating our Sliced Abalone product, simply open and enjoy!



NATURAL WILD CAUGHT ABALONE 180G & 425G CAN RANGE

Enjoy the taste of precious Australian Wild Caught Blacklip Abalone in our traditional can range. Made with 100% Natural Abalone, full of flavour, and ready to eat. Available in 425G Can and 180G Can Gift Set, in our two delicious flavours.

Experience Abalone, a treasure of the sea, in our Abalone in Brine. The Brine can also be used in stock for every day cooking after the Abalone has been consumed. Or try our delicious Abalone in Seasoning – a rich traditional style seasoning which perfectly matches and enhances the taste of our Abalone.



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NATURAL WILD CAUGHT ABALONE RETORTED POUCH RANGE

Enjoy the delicious taste of precious Natural Australian Wild Caught Blacklip Abalone and Greenlip Abalone. Great natural flavour and texture with the original natural sea flavour from the Great Southern Ocean. Our Abalone in Retorted Pouch Range is:

100% NATURAL

100% AUSTRALIAN ABALONE

100% WILD CAUGHT ABALONE

**FRESHLY PROCESSED IN AUSTRALIA WITH NO PRESERVATIVES
AND NO ADDITIVES**



DID YOU KNOW THAT NATURAL WILD ABALONE IS NOT WHITE?

There is a misunderstanding that Abalone is “White”. Wild Abalone comes in many shades of colours, from creamy to dark brown, even black. In order to make Wild Abalone white, you need to use chemicals. The most common used chemicals such as sulphur dioxide, cause loss of nutrition, loss of flavour, and loss of texture.

Natural Wild Abalone comes in many shades of colours with each Abalone unique in its own appearance. The blood of Abalone is a bluish colour, and in order to give the best texture and flavour, it is important to retain the maximum blood in Abalone. This results in some of the blood moving to the surface of the meat and the lips. This may give the Abalone a dark and bluish appearance, but the inside of the Abalone is always a creamy colour. To demonstrate:



*Blacklip Abalone
(Haliotis Ruber)*

This is not a natural product. It has chemicals in order to make the Abalone “White”.



*Blacklip Abalone
(Haliotis Ruber)*

This is a natural product. With no chemicals, it has maximum taste, nutrition and texture.



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DISCOVER OUR FULL RANGE OF DELICIOUS READY TO EAT AUSTRALIAN ABALONE PRODUCTS ONLINE:

CANNED ABALONE

ABALONE IN RETORTED POUCH

CANNED ABALONE SOUP WITH HERBS

SEA SAUCES

INDUSTRIAL INGREDIENTS



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