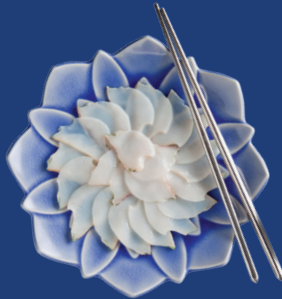


# YUMBAH AQUAVIDE PROPRIETARY PROCESS®

World first all-natural, ready-to-eat, pure abalone meat with seven months chilled shelf life.



The Yumbah Aquavide Proprietary process is an exclusive, light and gentle cooking method, delivering sweet and delicate, ready-to-eat abalone meat without the use of added preservatives, chemicals, EDTA or sulphites. Yumbah's world famous Australian Greenlip abalone is loved for its delicate texture, sweet flavour and consistent quality. Hand selected from our pristine farms located along the South Australian coastline. Yumbah abalone are the highest quality fish from the purest waters in the world. Recognised with a gold medal for quality, taste and texture at the Sydney Royal Agricultural Show, experience the superior taste and quality of Yumbah Aquavide abalone.



## RETAILER BENEFITS

- Excite and delight your customers with a unique new, high quality and award winning product
- Significant shelf life of 7 months – easier to store and sell than live/fresh abalone
- Pure and all natural, Yumbah Aquavide abalone is free of preservatives and chemicals
- Multi format availability of 100g, 200g and 300g packs. The Yumbah Aquavide pack format can be tailored to suit to suit your customer needs
- Available from a reliable, consistent supplier using the world's best practises from the world's most pure and pristine provenance

## CONSUMER BENEFITS

- Yumbah Aquavide abalone has superior taste and texture to other pre-prepared abalone products
- Same great taste and texture as fresh and frozen abalone but with a significant 7 month shelf life
- Yumbah Aquavide abalone is conveniently pre-shucked, gutted and delicately cooked
- Yumbah quavide abalone is ready to eat – no further preparation required

PRODUCT FORM	CHILLED AQUAVIDE ABALONE MEAT		
CTN SIZE	28x 100g packs per outer carton 14 x 200g packs per outer carton 14 x 300g packs per outer carton		
PACK SIZE	100g	200g	300g
NUMBERS OF PIECES PER PACK	3, 4, 5, 7	6, 7, 9, 10, 13	9, 10, 11, 13, 15, 19



**yumbah**  
AQUACULTURE

QUALITY FROM CRAFTSMANSHIP AND CARE

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