

yumbah:



Yumbah Product Guide



yumbah:

Yumbah Aquaculture began its journey to being Australia's leading aquaculture company as a pioneer of onshore abalone farming before expanding to mussel, oyster and oyster spat production.

Yumbah production systems mimic the natural process, producing the highest quality seafoods of the finest provenance, and reducing pressure on diminishing wild catch.

We use the name "Yumbah" thanks to the generosity of the Yaegl people who are the traditional custodians of the Yaygirr language, where the word means "larger shellfish".

Yumbah acknowledges and pays respect to the Yaegl people, as well as to the Traditional Owners of those lands and waters wherever we operate, including the Gadigal people of the Eora Nation, and the Barngala, Palawa, Bunurong, Kurna, Worimi, Birpai, Darug and Gunditjmara people.

Innovative. Diversified. Sustainable. Ambitious.



Abalone Portfolio

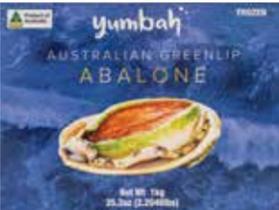


Greenlip and Tiger Abalone

Yumbah proudly cultivates Greenlip and Tiger Abalone in ASC Certified farms along the Southern Ocean.

Our all natural, pure-bred abalone is Hormone-Free, Antibiotic Free and Chemical-Free.

ORIGIN	Southern Australia
CULTURING TECHNIQUE	Specialist tanks and raceways
AVAILABILITY	Year round
SUSTAINABILITY	“BEST CHOICE” Monterey Bay Aquarium Seafood Watch List. Cultured using environmentally sustainable production facilities and practices. Primarily vegetable protein source used in feed.
CERTIFICATIONS	Export Registered, HACCP, SQF, Australian Trusted Trader, Known Consignor and ASC Certified Farms.
PROCESSING	All Yumbah abalone products are processed in ISO and/or AQIS (Australian Quarantine and Inspection Service) approved facilities, providing complete product safety and integrity.

PRODUCT FORM	FROZEN WHOLE IN-SHELL	 
GRADES	Red Diamond to Black Diamond Abalini XL	

The Yumbah Diamond Grading system is designed to reflect the consistent sashimi-quality of Yumbah Australian Abalone. Each diamond colour represents a different size (weight) of abalone with the same exceptional sashimi-quality maintained across the range.

INDIVIDUALLY QUICK FROZEN, WHOLE-IN-SHELL ABALONE									
DIAMOND CATEGORY	 RED DIAMOND	 BLUE DIAMOND	 PURPLE DIAMOND	 PINK DIAMOND	 GREEN DIAMOND	 ORANGE DIAMOND	 YELLOW DIAMOND	 BROWN DIAMOND	 BLACK DIAMOND
Approx grams per piece	200g	167g	143g	125g	111g	100g	83g	71g	61g
Pieces per 1kg pack	5	6	7	8	9	10	12	14	15-8
Pieces per 500g pack	N/A	3	N/A	4	N/A	5	6	7	8-9
RETAIL PACK SIZES AND AVAILABILITY (NET WEIGHT PER PACK)									
2 pieces per pack	400g	334g	386g	250g	222g	200g	N/A	N/A	N/A
4 pieces per pack	N/A	N/A	N/A	N/A	N/A	N/A	332g	284g	N/A



FROZEN ABALONE MEAT (RAW / BLANCHED)	
Weight range (per piece)	Prices per 1kg Net
Under 10g	More than 100 pieces
10-20g	50-100 pieces
20-30g	35-50 pieces
30-40g	25-35 pieces
40-50g	20-25 pieces
50-60g	15-20 pieces
60g plus	Less than 15 pieces



FROZEN CLEANED MEAT IN SHELL (RAW / BLANCHED)	
GRADES	2L - 76g avg weight, 3L - 91g avg weight, 4L - 10g avg weight, 5L - 28g avg weight, 6L - 155g avg weight, 7L - 194g avg weight



CANNED ABALONE IN SOY SAUCE	
DRAIN WEIGHT	140g
WHOLE PIECES PER CAN	4, 5, 6, 8, 10 & 12



CANNED ABALONE IN BRINE	
DRAIN WEIGHT	213g, 200g, 180g, 150g, 140g, 130g & 105g
WHOLE PIECES PER CAN	4, 5, 6, 8, 10, 12, 14, 16, 18 & 20



DRIED ABALONE MEAT	
SIZES	15 - 30g per piece



Greenlip Abalone Attributes

Yumbah is a global supplier of all-natural abalone, ensuring the highest standards in craftsmanship and care.



Yumbah Greenlip Abalone is purebred *Haliotis laevigata*, and is celebrated worldwide for its consistent quality, sweet flavour, and tender, pearly white meat. Ideal for various culinary applications, including hot pots, steaming, sous vide, BBQ, flash frying, and sashimi, Yumbah's abalone benefit from advanced husbandry practices, exceptional farming techniques, and a pristine marine environment.

PUREBRED GREENLIP ABALONE GENETICS

Yumbah Greenlip Abalone are sourced from the healthiest, superior broodstock, ensuring that only the finest quality abalone reaches customers.

PRECISION NUTRITION AND CARE

Yumbah Abalone are fed a premium customised nutritional blend for at least 600 days, including Australian durum wheat, lupins, and soymeal. This nutritious feed is free from ingredients that result in bitterness and unpleasant odours and ensures succulent, tender meat with enhanced flavour and a striking emerald-green shell.

ADVANCED FREEZING TECHNOLOGY

Yumbah employs Suspended Animation Freezing® (SAF) technology to preserve the taste and texture of abalone, ensuring it maintains its high quality and delicate, sashimi-grade characteristics after thawing.

EXPERIENCE THE WORLD'S FINEST GREENLIP ABALONE

Yumbah is the only company farming this native Australian species that is renowned for its quality and exquisite taste. When you choose Yumbah Abalone, you can expect:

- Delicately sweet, tender pearl white meat, free from bitterness
- Consistent culinary excellence
- Clean and beautiful, with a vibrant green shell.



yumbah

Provenance



Australia's Finest Seafood from the Finest Provenance



yumbah:



Scan QR Code to learn
more about our products

Suite 2, Level 1, 69 Fullarton Road,
Kent Town, South Australia 5067
sales@yumbah.com

www.yumbah.com  