



KANSOM

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“great food is our joy and passion”

...our story

Founded in 1985, our company has over the years worked to develop a unique process to bring you Ready-to-Eat Wild and Natural Abalone for your enjoyment. It is our privilege to enable you to experience this unique shellfish at your table.

Australian Wild Caught Abalone is not just any seafood, in fact, everything about it is unique. From its powerful culinary and cultural history, to the way it's searched for and caught, as well as the process to bring it to your table. In keeping with this uniqueness, we are proud to bring you a Premium and Gourmet Range of Abalone products.

5,000 years of asian history has given us a food culture that is all about the quality of life; understanding that great food brings health and that good health is the doorway to success and happiness.



...the journey

the long journey from the deep ocean

to you

When it comes to choosing our Abalone, we're extremely selective. In the same way Australian Wild Abalones themselves are very selective about the environment in which they live. The sea should be cold and clean with regular water movement and an abundant supply of seaweed. The Southern Ocean, off the South Eastern Coast of Australia provides the perfect growing environment for Wild Abalone.

You can't get any more natural or organic than wild caught Australian Abalone from Kansom. In the early hours of the morning, our commercial divers brave the ocean. Each diver goes to sea in a small boat with just his deckhand. He puts on his wetsuit and dives into the water, often as deep as 30m, in temperatures as low as 10°C. His air supply, nothing but a long hose connected to a compressor on the boat, allows him to work continuously under the waves, alone. He spends up to 6 hours under the water, his only company the sea life that surrounds him – from curious seals to the most feared hunter, the great white shark, not uncommon in these waters, all while searching for and hand picking these exotic delicacies.

In a day he might collect 500kg. From this only about 150kg is edible meat. Throughout this process, his only connection with the world above is his deckhand who watches carefully over his life support. Their relationship needs to be one of great trust as only he can see the coming storms, perils of the ocean, ensuring the long hose doesn't get tangled and that air keeps flowing.



...cultural history

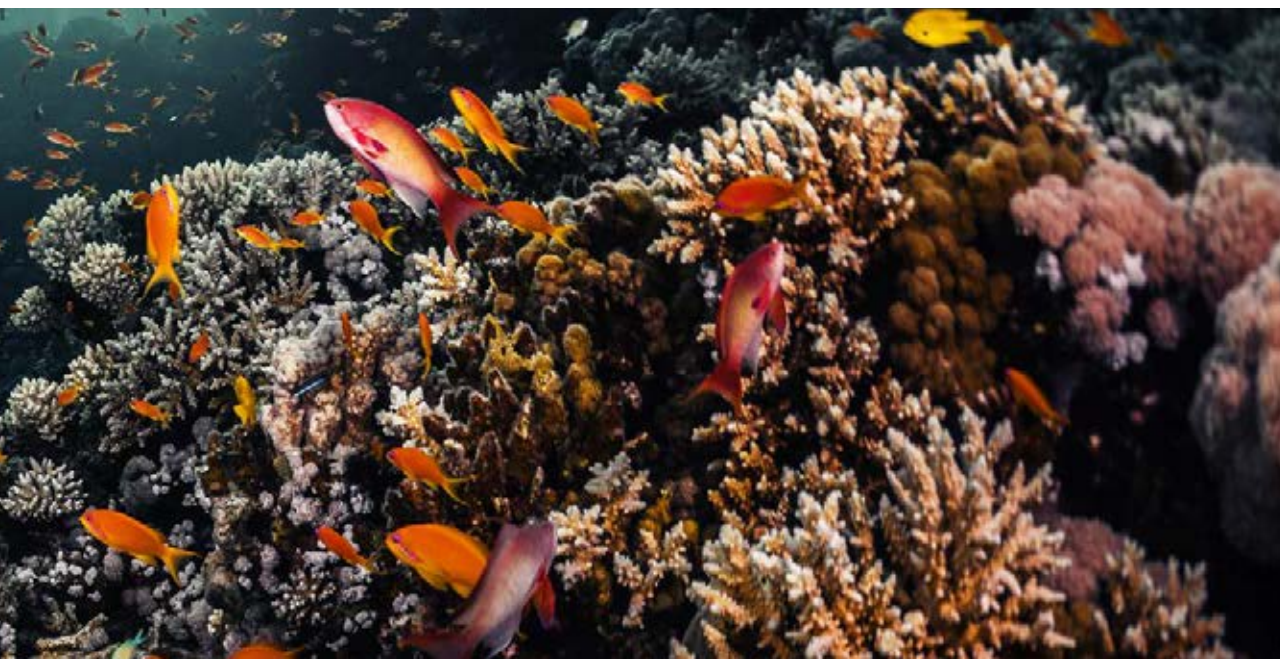
an exotic delicacy with a rich culinary and cultural history

The Chinese and the Japanese revered Abalone as a food fit for an emperor. It holds a most unique and important position in Asian cuisine culture. In Chinese cuisine culture, the Abalone is the “Cow of the Sea” grazing on the oceans great variety of seaweeds. It represents “Health”. Chinese culture claims that Abalone has many superior health benefits and is considered recuperative.

In Italian it is also known as the “Orecchie di San Pietro”, the ear of Saint Peter and the French call it “Ormeaux”. Thousands of years ago it was a favoured food amongst Australian Aborigines.

Found in Australia is one of the last remaining wild resources of Abalone. It is under strict Government Management – protected for the future, so that it may be enjoyed by discerning diners around the globe.

There are more than 100 species in the world and Australia has 4 that are commercial. The most abundant is Black Lip. Green Lip is a significantly smaller population followed by Roei and Brown Lip. Each Abalone has its own character and the taste of each species is quite different. The appearance also varies, not only between species but also within. Abalone eats the seaweed available from their region. This affects taste and colour. Texture also varies depending upon the harshness of the environment that they live in.



...traditional range

australian premium wild abalone

Canned Abalone in Brine. Canned Abalone in Seasoning.

Hand-Picked Wild Abalone from the Great Southern Ocean.

This product is cooked and ready to eat.

Further cooking will only cause loss of weight, texture, nutrition and flavour.

Shelf Life:

Best By 5 Years. Ambient Temperature. Refrigerate After Opening.



Gold Prince Australian Wild Abalone in Brine



Sea Treasure, High in Nutritional Value. Australian Wild Caught, Government Managed Sustainable Fishery.

Packing Format

24 x 425g per carton
2-4 Abalone per can
1P/110g, 2P/180g, 2P-3P/213g

Gold Prince Australian Wild Abalone in AO Seasoning



Rich traditional style seasoning. Australian Wild Caught, Government Managed Sustained Fishery.

Packing Format

24 x 425g per carton
1-2 Abalone per can
1P/85g, 1P-2P/140g, 2P-3P/170g



Label may vary depending on the markets.

Gold Prince Australian Wild Abalone in A1 Seasoning with Giftbox



Cantonese traditional style seasoning. Australian Wild Caught, Government Managed Sustained Fishery.

Packing Format

24 x 425g per carton
1-2 Abalone per can
1P-2P/70g

Kansom Australian Wild Abalone in AO Seasoning with Prosciutto



Rich traditional style seasoning with a touch of western cuisine. Australian Wild Caught, Government Managed Sustained Fishery.

Packing Format

24 x 425g per carton
1-2 Abalone per can
1P-2P/140g

...retorted pouch range

australian premium wild abalone

Kansom invites you to enjoy and appreciate our Blacklip and Greenlip Abalone in Retorted Pouch Range.

Hand-Picked Wild Abalone from the Great Southern Ocean.

This product is cooked and ready to eat.

Further cooking will only cause loss of weight, texture, nutrition and flavour.

Packaging Format:

1-4 Abalone per bag (approximately 3kg per carton).

Shelf Life:

Best By 2 Years. Ambient Temperature. Refrigerate After Opening.



Natural Blacklip



Enjoy the taste of Blacklip Abalone with original natural unique sea flavour from the Great Southern Ocean. Our Natural Blacklip Abalone is 100% Natural, 100% Wild Caught, Freshly Processed in Australia, No Preservatives and No Additives.

Natural Greenlip



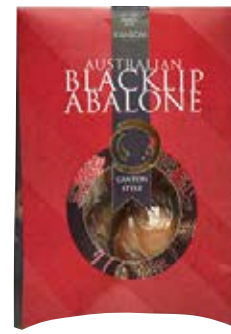
Enjoy the taste of precious Greenlip Abalone, with great flavour and texture. Our Natural Greenlip Abalone is 100% Natural, 100% Wild Caught, Freshly Processed in Australia, No Preservatives and No Additives.

Australian Style



Try the flavour of our Australian Style Abalone, a touch of the unique taste from the ancient Aboriginal cuisine for thousands of years, with Aussie bush food seasoning.

Canton Style



Experience the delicacy of our Canton Style Abalone, from the traditional method of original Chinese Cantonese cuisine.

Thai Style



Indulge in the taste of our Thai Style Abalone, with spicy, exotic, unique and mouth-watering flavours – you've never tasted Abalone like this before!

Italian Style & Japanese Style



...par-boiled range

australian premium wild abalone

Kansom is proud to present our Par-Boiled Range. Par-Boiled Abalone gives Chef's the opportunity to be completely creative, using only the very best ingredients. Being wild, this product has all the natural flavours ready to experienced.

Packaging Format:

1 Abalone per bag

Shelf Life:

Best By 6 Months. This product must be refrigerated.



...frozen range

australian premium wild abalone

Here at Kansom, we present Natural and Wild Abalone in our Frozen Range. Our frozen Blacklip and Greenlip Abalone have been fully washed, retaining all its natural beauty and natural sea flavour, ready for you to cook and prepare.

Packaging Format:

1 Abalone per bag

Shelf Life:

Best By 1 Year. This product must be kept frozen or below -18°C at all times.



...sea sauces range

gourmet collection of abalone inspired sauces

Kansom proudly presents our Sea Sauces Range – a gourmet collection of Abalone inspired sauces to accompany and enhance any meal.

In 1993, Kansom created the world's first real commercial Abalone Sauce made from Australian Wild Abalone.

This sauce which contains pure concentrated Abalone essence contains no added MSG or oil. As this product has a powerful flavour, it will reduce the need to use salt and add a delightful balance to any dish.

Packaging Format:

24 x 180mL per carton.

Shelf Life:

Best By 5 Years. Ambient Temperature. Refrigerate After Opening.

abalone sauce

scallop sauce





abalone sweet chilli sauce

abalone chilli sauce mild

abalone chilli sauce hot

abalone aussie outback sauce







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GOLD PRINCE
BRAND
金皇子



FOR MORE INFORMATION PLEASE VISIT
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AQIS Reg. Est. No. 757



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AUSTRALIA

Unmatched Fine Food