Cedros Gold™

Wild Baja Abalone

PRODUCT
Wild abalone from Isla Cedros, Baja California
Green abalone (Haliotis fulgens)

FORMAT
- Individually vacuum packed
- Approx. 400 g per piece (~2.5 pieces/kg)
- Packed flat for uniform freezing

USE
- Sashimi / crudo
- Light sear
- Braised

QUALITY NOTES
- Minimal drip loss when properly thawed
- Firm texture comparable to fresh

HANDLING
- Blast frozen −30°C to −40°C
- Rapid pass through -1° to −5°C
- Core temp ≤ −18°C
- Maintains continuous cold chain

STORAGE
- Keep at ≤ −18°C (prefer −20 to −25°C)
- Avoid temperature fluctuation
- Best within 3–6 months

CASE
- 10 kg master case
- Approx. 25 pc / case

THAWING
- Thaw under refrigeration (2–4°C), preferably overnight
- Keep vacuum sealed during thaw
- Do not thaw at room temperature or under running water

COMPLIANCE
Regulated fishery. Certified processing. Full traceability

Availability: Limited quantities available now; 2027 season begins in February

pandpwildbajasf.com • Paco@pandpwildbajasf.com