

## 鲍鱼 — 海味之王

### ABALONE - THE KING OF SEAFOOD

鲍鱼在《史记》中享有“珍肴美味”之殊荣，被达官显贵用来邀朋宴友，和海参、花胶、鱼翅名列“四大海味”，而鲍鱼则被公认为位居首席的“海味之王”，在所有山珍海味中可谓“傲视群雄”。

In the Book of History, Abalone is considered a rare and tasty delicacy, and is the highest quality seafood among the rest.

所谓鲍鱼，其实不是鱼，而是属于食用贝类，一般生长于海底的岩石上。我们一般吃的鲍鱼肉，指的是其足部的厚实肌肉。上等鲍鱼，口感细嫩，滋味鲜美，不论生吃或煮熟都很美味，无需添加调味料，原汁原味最可口。

目前全世界鲍鱼的品种高达100多种，原产地遍布世界各地，包括澳洲、纽西兰、墨西哥、中国、日本、智利等国家。当中，澳洲生产的鲍鱼就占了全世界鲍鱼产量的百分之四十。

Abalone (Haliotidae family) is one of the mollusk species found in the sea. The abalone meat for consumption refers to its foot muscle. Abalone, raw or cooked, tastes equally nice, and has a smooth and soft texture which adds freshness to every dish! There are over 100 varieties of abalone in the world. It is found in Australia, New Zealand, Mexico, China, Japan, Chile etc. Australia produces the highest quantity of wild abalones, accounting for 40% of the world's abalone supply.

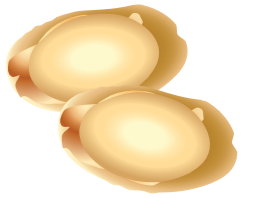


#### About Hockhua Abalones

As the most highly regarded seafood delicacy, abalone has become one of the major fields Hockhua has ventured into. Hockhua has committed itself to bring in a wide variety of the finest abalones from the world, and has gathered a team of professional, experienced and dedicated people who will go all out to source the finest delicacies from their countries of origin - from Australia to New Zealand and from Mexico to China. Back in the 80s, Black-lipped abalone was the only type found in the local market. In 2003, Hockhua started bringing in the Brown-lipped and the Green-lipped abalones from Australia which proved to be very well-received by the market.

#### 关于福華鲍鱼

福華致力于维持名贵海产的价格合理，让人人可以消费得起，尤其在鲍鱼方面，组织了一支专业而又资深的采购团队，远至墨西哥、中国、澳洲和纽西兰，引进各种高档次的鲜鲍和养殖鲍，包括市场上大受欢迎、口感独特而鲜甜的青边和褐边鲍鱼，为自80年代以来仅售黑边鲍鱼的市场提供了更多样的选择。



## 重量小贴士

### DRAINED WEIGHT

#### THE MOST IMPORTANT FACTOR IN ABALONE PURCHASE

一般顾客在购买鲍鱼时，往往只注重品牌与价格，误以为罐内的鲍鱼是标准体型，其实不然。要知道罐内的鲍鱼大或小，就要先知道鲍鱼的固型重量 (Drained Weight)，即单单鲍鱼肉本身的重量。固型重量越重，鲍鱼就越大只。鲍鱼的固型重量可从100克至720克印在罐头标签的净重 (Net Weight)，一般标明425克，其实是指鲍鱼与盐水的总重量。单看净重，因此看不出鲍鱼的大小粒。

Buyers of abalone would generally only consider the brand and price of the canned abalone, assuming that the abalone within is of standard size. The truth is, one has to consider the drained weight of the abalone in order to know its size. The Net Weight on the label outside which normally stated as 425g is, in actual fact, a weight combination of both the abalone and its brine, hence it is not accurate to determine the size of the abalone using net weight.



盐水 Brine	325克/g
鲍鱼 Abalone	+ 100克/g
净重 Net Weight	425克/g



盐水 Brine	225克/g
鲍鱼 Abalone	+ 200克/g
净重 Net Weight	425克/g

盐水多  
More Brine

盐水少  
Less Brine

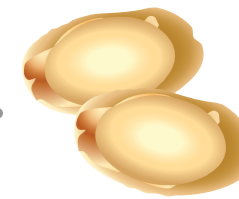
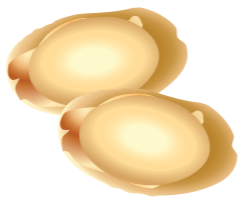
## 如何保存吃不完的鲍鱼?

How to keep leftover abalone fresh?

若无法一次食用完毕，开罐后不要将汤汁完全倒掉，可将鲍鱼浸在汤汁中并封紧，然后冷藏保存，就可避免鲍鱼肉质风干、老化，失去原有的滋味。注意：时间最好不要超过5天。

Remember to retain the abalone juice and keep it tightly-closed and store it under refrigeration. Do not keep it for more than 5 days.





## 澳洲野生黑边鲍鱼 Australian Wild Black-lip Abalone

黑边鲍鱼是罐装鲍鱼最常用的鲍鱼品种，主要生长在塔斯马尼亚州与维多利亚州。

The black-lip is the most popular abalone species in Australia, with the main harvesting area in Tasmania and Victoria. TASMANIA is well-known for its wild black-lip abalone. Due to the deep ocean waters in its coast, the black-lip abalones harvested are usually thicker, more tender yet chewy and full of the fragrance of freshness. VICTORIA has shallower water than Tasmania, thus the black-lip abalone harvested from this region had boarder but thinner body.



### 塔斯马尼亚州黑边鲍鱼

口感特点：因为海域较深，所以鲍鱼较为肥厚，有弹性。

Tasmanian Black-lip abalone: Thick core, chewy, strong abalone flavour.



### 维多利亚州黑边鲍鱼

口感特点：因为海域较浅，鲍边较阔，肉质较软。

Victorian Black-lip abalone: Boarder but thinner core, soft and tender, moderate abalone flavour.

### 黑边鲍所售卖的鲍鱼规格 Weight categorisation of Black-lip Abalone

净重(克) Net Weight (g)	425	425	425	425	425	425
固型重量(克) Drained Weight (g)	120	130	140	180	200	213
粒数 Pcs	1	1½	1	1½	1	1½

## 澳洲野生褐边与青边鲍鱼 Australia Brown-lip & Wild Green-lip Abalones

西澳的水质清纯，水温适宜，海湾开阔，台风罕至优异的水域环境十分利于出产高品质的鲍鱼产品，其中以野生青边鲍和褐边鲍为主。

WESTERN AUSTRALIA's southern and temperate western coasts are the homes to the wild green-lip and brown-lip abalones. These special species have excellent acceptance in the Asian market due to their large abalone size and unique flavour.



褐边鲍鱼是西澳另一种特种鲍鱼，特色是有浓密的鲍唇。  
口感特点：鲍有糖心、肉质肥润、味浓色重。

Wild Brown-lip abalone: sweetness in the thick and juicy core, strong flavour

### 褐边鲍所售卖的鲍鱼规格 Weight categorisation of Brown-lip Abalone

净重(克) Net Weight (g)	850	850	850	850	1720
固型重量(克) Drained Weight (g)	250	300	340	425	720
粒数 Pcs	1	1	2	2	2



青边鲍鱼是西澳的一种特种鲍鱼，主要以冷冻鲍鱼销售。  
口感特点：鲍心肥大、肉质细嫩、味道浓郁。

Wild Green-lip abalone: plump and round abalone core; tender in texture with strong fragrance.

### 青边鲍所售卖的鲍鱼规格 Weight categorisation of Green-lip Abalone

净重(克) Net Weight (g)	720	720
固型重量(克) Drained Weight (g)	300	360
粒数 Pcs	3	2

## 澳洲养殖翡翠鲍鱼 Australia Farmed Jade Tiger Abalone

翡翠鲍鱼是澳洲独有的养殖鲍品种。其体形较小，有6至12粒装。

口感特点：体形虽小，却有“嚼头”，且易分配，粒粒甘香弹牙，回味无穷。

Farmed Jade Tiger abalone: 6 - 12 pieces in a can. Has a slight chewy texture.



## 新西兰野生鲍鱼 New Zealand Wild Paua Abalone

新西兰鲍鱼有个毛利人土族为它特别取的名字-Páua。这类鲍鱼分布于新西兰洁净未污染的多岩石海域，鲜美的鲍鱼肉是毛利人的传统佳肴。

口感特点：鲍边较阔，鲍心较扁，肉质较软。

The Māori tribe in New Zealand called this species of abalone 'Páua' which are scattered on the rocks in the seas of New Zealand. Páua abalone is a traditional delicacy of the Māori people. Wild Páua abalone: boarder lip, thinner core, softer texture, rich abalone flavour.

## 中国养殖吉品鲍鱼 China-Farmed Yoshihama Abalone

吉品鲍鱼是日本的名贵鲍鱼品种。厂家从日本将它引入中国，并在海洋养殖，采用澳洲的顶尖技术加工鲍鱼，将鲍鱼的绝佳风味展现出来。

口感特点：体形虽小，有厚实的鲍唇，金黄的色泽。鲍味甜，肉质较软。

The Yoshihama Abalone is a luxury species among all Japanese abalones. It is imported and reared in the oceans of China and undergoes top-notch processing to bring out its best flavour.

Farmed Yoshihama abalone: thick brushy lip, golden in colour, soft tender texture, sweet flavour.

