



SUPERB:
The beautiful colours of the jade tiger abalone. Japanese chefs were shown around the growing tanks at Indented Heads before taking part in a sashimi competition.

Sashimi chefs seek Jade Tiger



BRITTANY GOLDSMITH

TOP Japanese chefs have flocked to Indented Head to catch a glimpse of the region's famed Jade Tiger Abalone.

The unique Australian abalone has captured the attention of cooks worldwide with *Iron Chef* television stars visiting the area this week for a close-up of agribusiness producer Craig Mostyn Group stock.

Jade Tiger Abalone general manager Anton Krsinich said the abalone, which has a jade-coloured shell and tiger stripe, had developed a reputation with chefs as the "abalone sashimi of choice".

Abalone, a common name for a group of sea snails, is a



chewy meat that is considered a delicacy in Asia and other parts of the world.

"People from Tokyo and Beijing to Singapore and Sydney are asking for Jade Tiger Abalone by name," Mr Krsinich said.

"The move into live-frozen product means every top-end restaurant can offer Jade Tiger Abalone regardless of whether they have the seawater tank facilities necessary to offer the product live.

"It gives our clients choice

and it gives them the opportunity to have adequate product on hand during peak periods."

Exporting five to seven tonnes of live product every week from its facilities on Port Phillip Bay, the company said Jade Tiger Abalone had made a name for itself as a global supplier of live abalone.

Production is expected to reach 400 tonnes in the coming years as operation expands across CMG's Indented Head, Avalon and Dunalley (Tasmania) facilities, Mr Krsinich said. The \$2 million Indented Head facility was built in October.