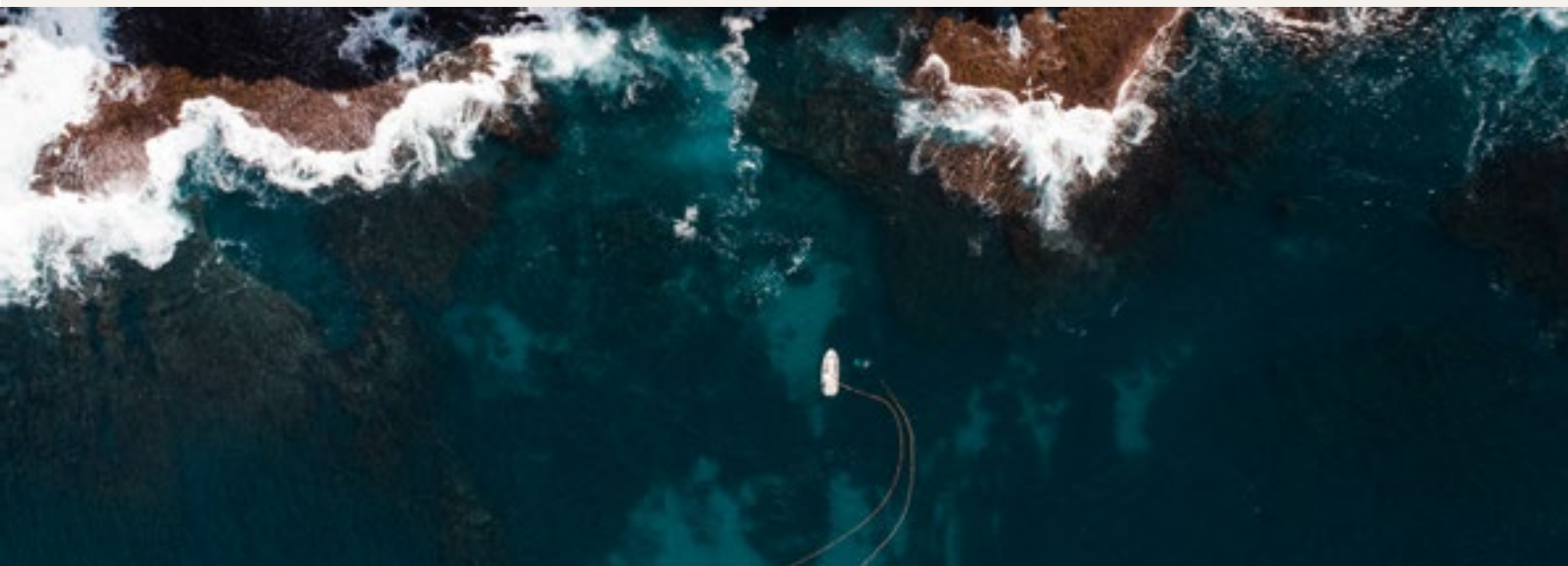


EYREWOOLF
Est 1987

AUSTRALIAN
PURE, NATURAL
WILD CAUGHT ABALONE
澳大利亚 纯正天然
野生捕捞鲍鱼





WHO WE ARE

我们是谁

Eyrewoolf Abalone is a generational family business dedicated to hand curating premium wild caught greenlip and blacklip abalone from the remote coastal waters of South Australia.

For over 40 years, our family has worked alongside the ocean, with early roots on Flinders Island where we lived as sole inhabitants, developing a deep understanding of the marine environment and the abalone we harvest.

Today, we supply high-quality Australian abalone to domestic and international markets, combining experience, sustainability and innovation to deliver a product defined by its purity, flavour and consistency.

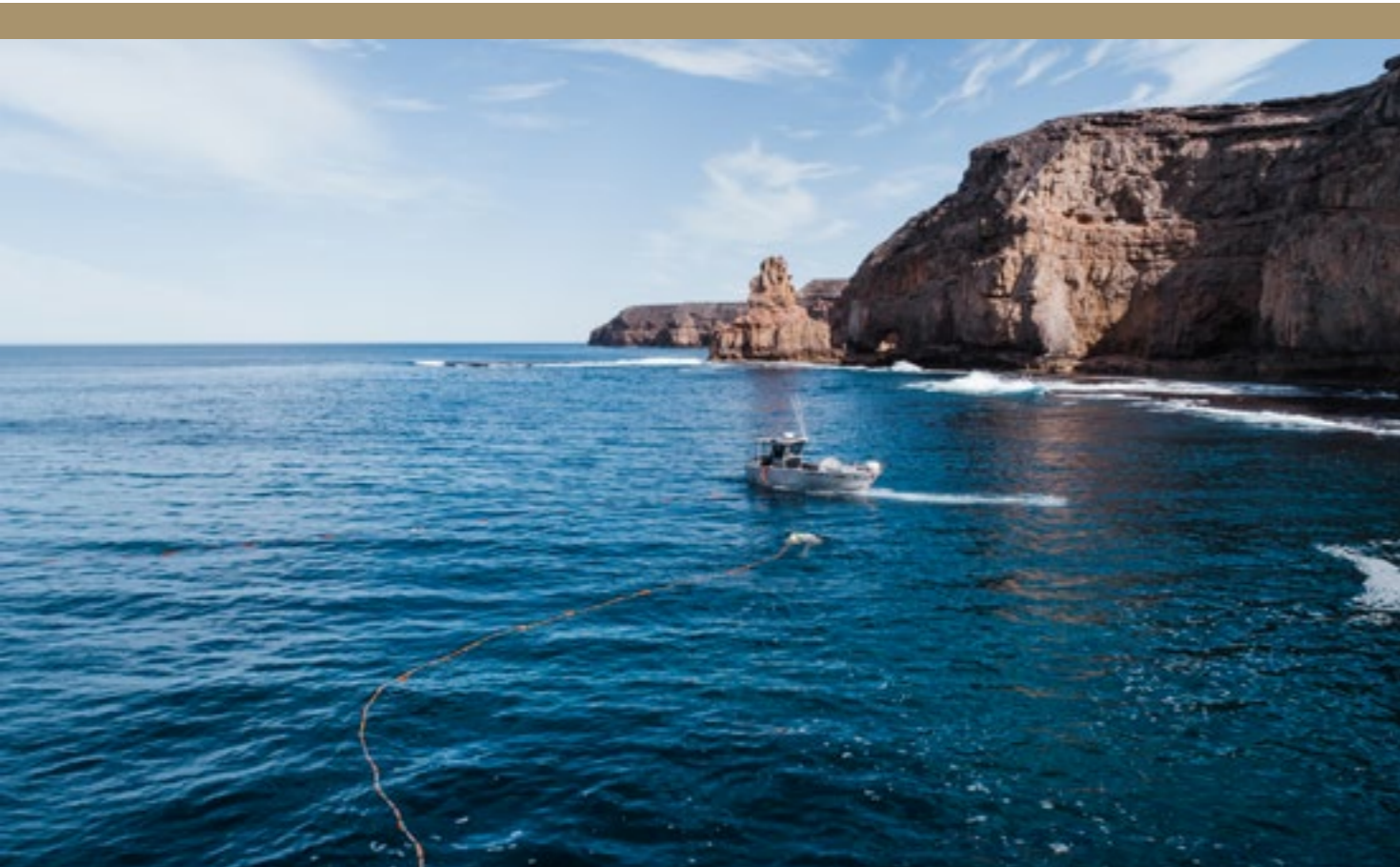
Beyond harvest, Flinders Island is also home to our family's eco-tourism experience, where guests can connect directly with the environment and experience seafood from ocean to plate.

Eyrewoolf Abalone 是一家世代传承的家族企业, 致力于精心甄选来自南澳大利亚偏远沿海海域的优质野生青边鲍与黑边鲍。

四十多年来, 我们的家族始终与海洋相伴而生, 起源于弗林德斯岛——我们曾作为岛上唯一的居民在此生活, 由此逐步建立起对海洋环境及所采捕鲍鱼的深刻理解。

如今, 我们向澳大利亚本地及国际市场供应高品质鲍鱼, 融合经验、可持续发展与创新理念, 打造以纯净风味、卓越口感与稳定品质著称的产品。

除鲍鱼采捕外, 弗林德斯岛亦是我们的家族生态旅游体验的所在地, 让访客能够亲身连接自然环境, 体验从海洋到餐桌的独特旅程。



OUR ORIGIN

产地优势

From the pristine waters of Australia's Southern Ocean.

Our abalone is sourced from the remote Eyre Peninsula and Flinders Island, where a low population density of just 0.25 people per square kilometre and an average annual rainfall of 425mm result in virtually no agricultural or urban runoff.

Combined with the Great South Australian coastal upwelling system – which brings cold, nutrient-rich waters to the surface from the continental shelf – this creates an ideal environment for premium seafood.

These unpolluted, nutrient-rich waters produce abalone with:

- Exceptional flavour intensity
- Natural umami depth
- Balanced, refined texture

With minimal human impact and a strong connection to place, our abalone reflects the true character of Australia's southern coastline.

源自澳大利亚南大洋的纯净海域。

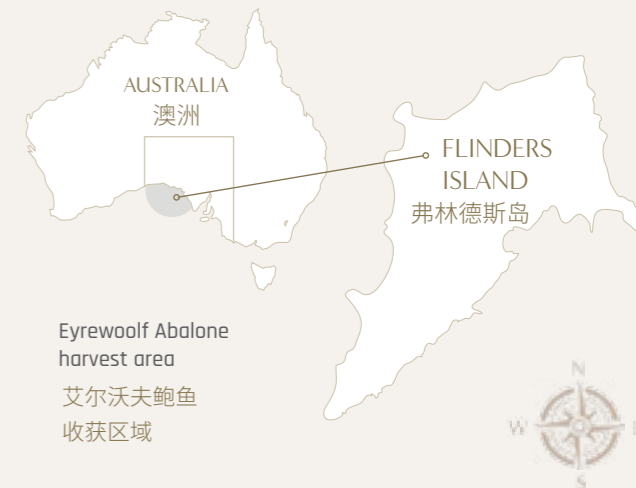
我们的鲍鱼产自偏远纯净的艾尔半岛及弗林德斯岛。该地区人口密度仅为每平方公里0.25人，年均降雨量约425毫米，几乎不存在农业或城市径流污染。

同时，南澳沿海上升流系统将来自大陆架的寒冷、富含营养的海水不断带至海面，共同营造出优质海产理想的生长环境。

这些纯净且富含营养的海域孕育出鲍鱼具备：

- 出色的风味浓度
- 天然鲜味层次
- 均衡且细腻的口感

在极低人类干预与深厚地域联系的环境下，我们的鲍鱼充分展现了澳大利亚南部海岸的自然本味。





THE EYREWOOLF STORY 品牌故事

1979

The Woolford family settles on Flinders Island, 35kms off the coast of South Australia. Living as the sole inhabitants substantiates a passion for nature and the taste of premium seafood direct from the ocean.

Woolford 家族定居于距南澳海岸35公里的弗林德斯岛,成为岛上唯一的居民。

1984

Peter Woolford begins abalone diving, recognising the potential of the surrounding waters.

Peter Woolford 开始从事鲍鱼潜捕,洞察这片海域的潜力。

1987

Eyrewoolf Enterprises is established, exporting premium wild abalone.

Eyrewoolf Enterprises 成立,开始出口优质野生鲍鱼。

1997

Sons Jonas and Tobin start diving and became directors of Eyrewoolf Enterprises in 2008.

Jonas 与 Tobin 开始从事鲍鱼潜捕,并于 2008 年成为 Eyrewoolf Enterprises 的董事。

2015

Carissa joins Eyrewoolf, marking the full transition of the business to the second generation.

Carissa 加入 Eyrewoolf, 标志着企业全面过渡至第二代管理。

TODAY

The family continues to oversee every aspect of the abalone business, from harvest to management and marketing, combining experience, innovation and a commitment to sustainability.

至今,家族持续参与鲍鱼业务的各个环节,从采捕、管理到市场推广,融合经验、创新与对可持续发展的坚定承诺。

WHY EYREWOOLF

为什么选择 EYREWOOLF

Wild, Not Farmed

Our abalone is 100% wild-caught, grown nature's way, feeding on seaweed, developing naturally in the ocean for superior flavour and texture.

Flavour Intensity

Renowned for its rich, natural umami and clean ocean finish.

Pristine Origin

Harvested from the unpolluted waters of the Great Southern Ocean.

Sustainably Managed

Strict quotas, size limits and hand harvesting ensure long-term fishery health.

Chef-Ready Formats

Consistent, high-quality product designed for ease of preparation and service.

野生生长, 非人工养殖

我们的鲍鱼100%野生采捕, 在自然海洋环境中缓慢生长, 风味与口感更为出众。

风味浓郁

以丰富的天然鲜味与纯净海洋风味著称。

纯净产地

采自未受污染的南大洋海域。

可持续管理

严格的配额与尺寸限制, 加上人工采捕方式, 确保渔业资源长期健康发展, 实现零混获。

适用于厨师的产品形式

稳定一致的高品质产品, 便于烹饪与出品。





OUR PRODUCTS

我们的产品

Consistent quality. Flexible formats.

We offer a range of premium formats tailored for retail, food service and wholesale markets.

For detailed sizing, specifications and minimum order quantity information, please refer to our specification sheet.

Individually Quick Frozen (IQF) Abalone

Wild South Australian greenlip and blacklip abalone meat, chilled immediately upon harvest at sea and snap frozen in its raw state to preserve freshness, flavour and texture as if direct from the ocean.

A premium alternative to live abalone, delivering consistent quality with no mortality risk.

Shucked (meat only) and sashimi grade, our IQF abalone is a versatile, chef-ready product offering consistency, convenience and reliable year-round supply.

Available in a range of size grades, packed in 10kg cartons:
Greenlip: 140g – 450g+ per meat
Blacklip: 110g – 300g+ per meat

Best before 24 months from date of production.

品质稳定 · 规格灵活

我们提供多种优质产品形式，满足零售、餐饮及批发市场的不同需求。如需详细规格、尺寸及最小订购量信息，请参阅我们的产品规格说明书。

单体速冻 (IQF) 鲍鱼

野生南澳大利亚青边鲍与黑边鲍肉，于海上捕捞后立即冷却，并以原始生鲜状态进行快速冷冻，最大程度保留其新鲜度、风味与口感，如同源自海洋般的新鲜体验。

作为鲜活鲍鱼的优质替代选择，在避免存活风险的同时，提供稳定一致的品质。

去壳 (仅鲍鱼肉) 并达到刺身级标准，我们的 IQF 鲍鱼是一款多用途、专为厨师打造的高品质产品，兼具稳定性、便捷性与全年持续供应能力。

提供多种规格选择，10kg 纸箱包装：
青边鲍：每颗 140g – 450g+
黑边鲍：每颗 110g – 300g+

保质期：自生产日期起24个月。



OUR PRODUCTS

我们的产品

Canned Abalone

Wild South Australian blacklip abalone in a classic ready to eat format, offering balanced flavour and extended shelf life. Ideal for retail, gifting and food service.

Available in cartons of:

- 12 x 850g net cans
- 24 x 425g net cans

Various drained weights available.

Best before 4-5 years from date of production.

罐装鲍鱼

野生南澳大利亚黑边鲍, 采用经典即食形式, 风味均衡且保质期长。适用于零售、礼品及餐饮市场。

提供以下包装规格:

- 12 × 850g 净重罐装
- 24 × 425g 净重罐装

提供多种沥水重量选择。

保质期: 自生产日期起 4-5 年。

Retort Pouch Abalone

Wild South Australian blacklip abalone in a convenient, ready to eat format designed for retail, gifting and food service applications.

Available in 5kg cartons across various size ranges:

- 150-200g • 200-250g • 250-300g • 300g+

Best before 24 months from date of production.

软袋装鲍鱼 (Retort Pouch)

野生南澳大利亚黑边鲍, 采用便捷的即食形式, 适用于零售、礼品及餐饮应用。

提供 5kg 纸箱包装, 规格范围包括:

- 150-200g • 200-250g • 250-300g • 300g+

保质期: 自生产日期起 24 个月。





TASTE & CULINARY EXPERIENCE

发现我们的海中珍宝

Distinctive Flavour. Versatile Application.

Wild abalone offers a unique culinary experience, with flavour and texture evolving across different preparation methods.

Sashimi

Bursting with salty oceanic flavour, sweet fresh oyster, umami and subtle nutty notes, with a lingering buttery finish.

Seared

Searing brings out a springy chew, sweet and smoky attributes like fried scallop and pork, and a peanut and buttery finish.

Steamed or Sous Vide

Tender and delicate with a springy chew, tasting of sweet fresh oyster, umami and green seaweed.

独特风味 · 多样应用

野生鲍鱼在不同烹饪方式下呈现出多层次丰富的风味与口感。

刺身

充满咸鲜的海洋风味，融合新鲜牡蛎的甘甜、浓郁鲜味与淡雅坚果香，尾韵带有持久的黄油质感。

轻煎

轻煎带出富有弹性的口感，呈现类似煎扇贝与肉类的甜美烟熏风味，并伴随着花生与黄油的回味。

清蒸或低温慢煮

口感细嫩且富有弹性，呈现新鲜牡蛎的甘甜、浓郁鲜味与淡淡海藻风味。

PAIRING

搭配建议

Steamed or sous vide abalone pairs well with dry Riesling or traditional sparkling wine, where acidity enhances natural sweetness and cleanses the palate.

Seared abalone complements fuller-bodied styles such as Grenache or Shiraz, highlighting its caramelised, savoury and nutty characteristics.

清蒸或低温慢煮的鲍鱼适合搭配干型雷司令或传统工艺起泡酒，其酸度可提升鲍鱼的天然甜味并平衡口感。

轻煎鲍鱼则适合搭配歌海娜或西拉等酒体更饱满的红葡萄酒，突出其焦香、鲜味与坚果风味特征。

SUSTAINABILITY & TRUST

可持续与信赖

Responsible. Certified. Trusted.

Eyrewoolf Abalone operates under strict sustainability and quality standards:

- Australian Wild Abalone (AWA) Quality Assurance Code of Practice
- HACCP - based food safety systems
- Approved export-registered processing facilities
- Certified sustainable fisheries - Fisheries Research and Development Corporation (FRDC) Status of Australian Fish Stocks
- Export compliant under the Environmental Protection and Biodiversity Conservation Act 1999

All abalone is selectively hand harvested, with no bycatch and minimal environmental impact.

This careful, low-impact approach forms the foundation of our ocean-to-plate philosophy – protecting the environment while delivering premium wild seafood.

责任 · 认证 · 信赖

Eyrewoolf Abalone 严格遵循可持续发展与质量管理标准：

- 澳大利亚野生鲍鱼质量保证规范 (AWA)

- 基于 HACCP 的食品安全管理体系
- 获批准的出口注册加工设施
- 经认证的可持续渔业资源 (FRDC 澳大利亚渔业资源状态报告)
- 符合 EPBC 法案出口要求

所有鲍鱼均采用人工选择性采捕, 实现零混获, 并将对环境的影响降至最低。

这一低干扰、可持续的方式构成了我们“从海洋到餐桌”理念的基础 —— 在保护自然环境的同时, 呈现优质野生海产。



FROM OCEAN TO PLATE

从海洋到餐桌

A direct connection from a single wild origin to the final plate. Carefully managed at every stage.

At Eyrewoolf, quality begins in the ocean and is preserved through every step of the journey.

- Hand selected by experienced divers
- Shucked and chilled immediately at sea
- Rapidly processed in export-approved facilities
- Individually quick frozen to lock in freshness

From harvest to delivery, every stage is carefully controlled to ensure consistent quality, flavour and texture.

从单一野生海域直达餐桌的纯粹连接。全程精细把控。

在 Eyrewoolf, 品质始于海洋, 并在每一个环节中得到完整保留。

- 由经验丰富的潜水员人工挑选
- 海上即时去壳并冷却
- 在出口认证加工设施中快速处理
- 单体速冻锁住新鲜

从采捕到交付, 每一个环节都经过严格把控, 确保产品始终具备稳定的品质、风味与口感。



NURTURE YOUR HEALTH AND WELLBEING

滋养您的身心健康

Protein
蛋白质

Docosahexaenoic Acid (DHA), an Omega 3
DHA, 一种Omega 3

Phosphorous
磷

Fatty Acid
脂肪酸

Iron
铁

Vitamin E
维生素E

Magnesium
镁

Selenium
硒

HEALTH BENEFITS

健康益处

Eye Health
眼睛健康

Cognitive function
认知功能

Strength and energy
力量与活力

Strong bones, growth, muscle and nerve function
强健骨骼, 发育, 肌肉与神经功能

Thyroid function
甲状腺功能

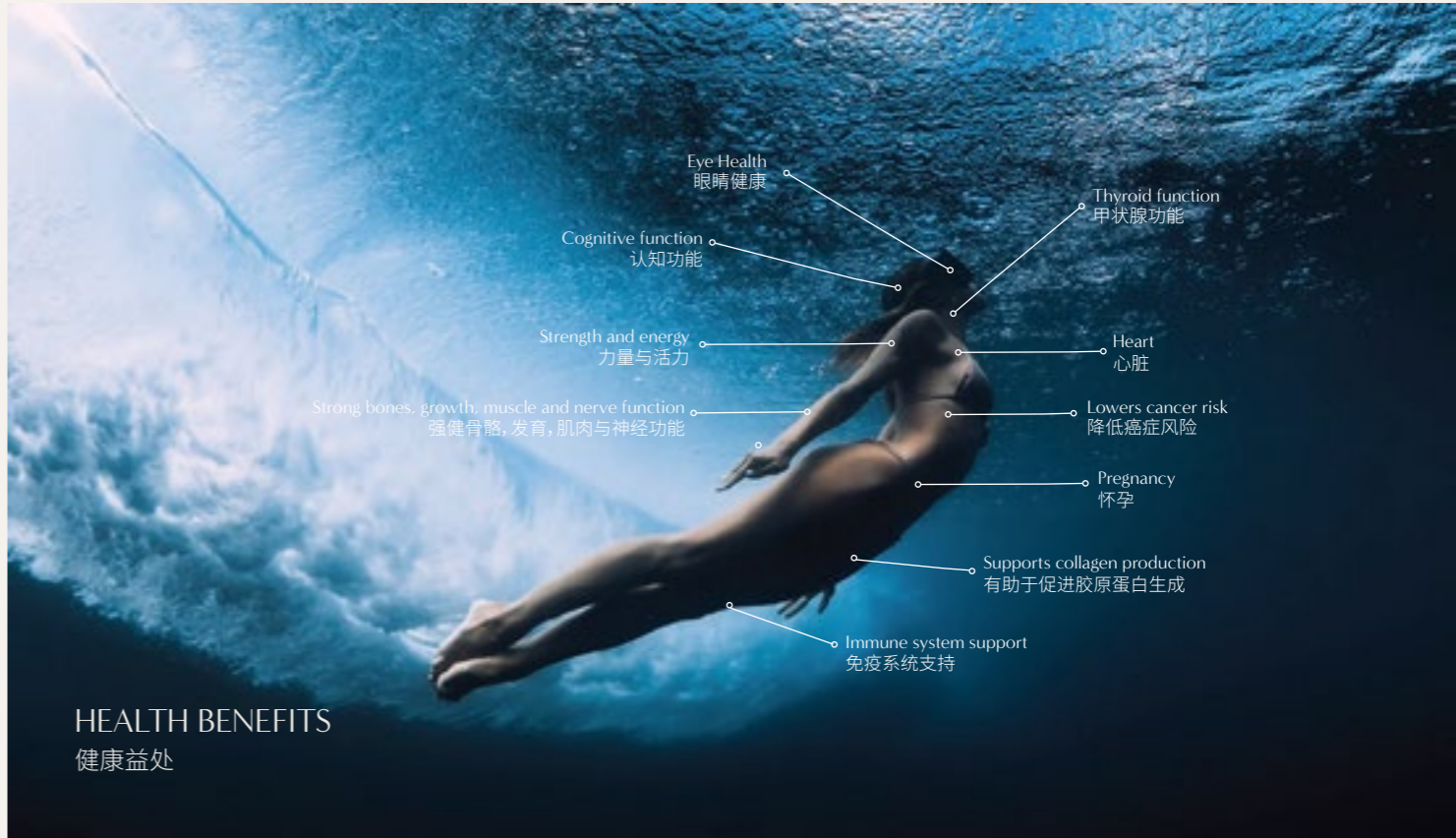
Heart
心脏

Lowers cancer risk
降低癌症风险

Pregnancy
怀孕

Supports collagen production
有助于促进胶原蛋白生成

Immune system support
免疫系统支持





AWARD WINNING

荣誉与认可

Eyrewoolf has been recognised for excellence in the sustainable production of safe, high quality food and setting a benchmark for industry at several key awards events.

- South Australian Premier's Food and Beverage Industry Awards, winner Primary Producer Award and winner Business Excellence Award
- Seafood Industry South Australia Awards, winner Environmental Champion Award.
- Delicious Harvey Norman Produce Awards, National Finalist "From the Sea" category.

Eyrewoolf 在可持续生产安全、高品质食品方面获得了广泛认可，并在多个重要奖项评选中树立了行业标杆。

- 南澳州长食品与饮料行业大奖
荣获“优质生产者奖”及“卓越企业奖”
- 南澳海鲜产业大奖
荣获“环境贡献奖”
- delicious. Harvey Norman 优质农产品大奖
“海洋类 (From the Sea)”全国入围。

OUR SERVICE PROMISE

我们的服务承诺

With decades of export experience, Eyrewoolf Abalone is a trusted supply partner of premium Australian wild abalone across Australia and Asia.

By partnering with us, you receive:

- Reliable, export-ready supply
- Consistent product quality and sizing
- Dedicated account management
- Responsive customer support

We are committed to building long-term partnerships based on trust, quality and performance. We look forward to working with you.

凭借数十年的出口经验, Eyrewoolf Abalone 是澳大利亚及亚洲市场优质澳大利亚野生鲍鱼的值得信赖的供应合作伙伴。

与我们合作, 您将获得:

- 稳定可靠的出口供应
- 稳定一致的产品规格与品质
- 专属客户管理服务
- 高效响应的客户支持

我们致力于建立以信任、品质与长期合作为基础的伙伴关系。期待与您合作。





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