

Big Island Abalone



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“The secret to the abalone’s good taste is the seaweed!” says Hiroshi Arai, CEO of the largest abalone farm outside of Asia. Every minute, about 10,000 gallons of deep-sea water course through up to 6,000 baskets of Kona Coast Abalone in 454 tanks on the 10-acre Big Island Abalone aquafarm at the Natural Energy Laboratory of Hawaii Authority in Kona. The cold, nutrient-rich seawater pumped from 3,000 feet deep off Kona is mixed with the ocean’s filtered surface water to provide the perfect temperature for about 5.5 million abalone, Hiroshi says. About four acres of tanks are devoted to growing a special strain of dulse, a seaweed that the premium abalone thrives on for that great, unique flavor.”

Hiroshi Arai
Big Island Abalone Corporation
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Fact:

It takes up to 33 months to raise abalone to be ready for distribution.

Tip:

The Big Island Abalone is great, whether grilled or made into sashimi.

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