

TASTE THE ATLANTIC

A SEAFOOD JOURNEY

'Taste the Atlantic – a Seafood Journey' is a dedicated seafood trail on the Wild Atlantic Way brought to you by Bord Iascaigh Mhara (BIM) in partnership with Fáilte Ireland. Stretching the length of the Wild Atlantic Way, the trail passes some of Ireland's most breath taking seascapes and landmarks. It's a whole new way to experience the Wild Atlantic Way and to learn more about how Irish seafood is caught and farmed. Dotted among the natural wonders are renowned seafood producers and fishermen.

Restaurants on the trail source their seafood from the producers above so you can truly experience freshly caught and farmed quality Irish seafood from tide to table...

www.wildatlanticway.com



ABALONE





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Abalone are single shelled snails of which there are almost 100 species worldwide. They are also a highly-prized shellfish delicacy. Due to over exploitation in wild fisheries, they have become scarce in most countries around the world. The farmed species in Ireland were introduced in the 1980's and are now farmed commercially in select locations along the 'Taste the Atlantic – A Seafood Journey' route.

There are two abalone species cultured in Ireland. These are the Japanese or Pacific abalone *Haliotis discus hannai* and the European abalone, *Haliotis tuberculata*. Abalone is considered a luxury in many parts of the world but especially in East Asia (particularly in China, Japan, Korea and Vietnam). It is also thought to be a powerful aphrodisiac in some cultures.

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AN ABALONE IS PART OF THE SEA SNAIL FAMILY



IT CAN TAKE UP TO 5.5 YEARS FOR AN ABALONE TO REACH 10CM IN SIZE

THE ABALONES' FAVOURITE FOOD ARE BROWN AND RED SEAWEED



THE ABALONE SHELL IS USED TO MAKE JEWELLERY, GUITAR FRETS AND INLAYS IN FURNITURE



CULTURE

The secret of successful fish and shellfish farming or aquaculture can be simply stated: clean water, good food and a comfortable environment. Abalone farming on the 'Taste the Atlantic – a Seafood Journey' route provides all this through a combination of location and technology. Farms located along the route thrive on the naturally pure ocean water and the abalone's favourite seaweed (*palmeria palmata* and *laminaria*) are abundant. Using the very latest re-circulation technology, the abalone are safe and warm in a controlled environment in on-shore tanks.

Abalone are fed locally-harvested seaweed only (no artificial substitutes or additives) and kept in pristine waters that are constantly filtered and cleaned. The seaweed branches are cut with a small blade (so the plant remains attached to its rock and can re-generate itself) or simply collected after they are torn off and washed-up by the frequent storms that pass over this part of the world.