

Chilean Loco



A seafood delicacy, Seatech Brand Chilean Loco (Concholepas Concholepas) is also known as "Chilean Abalone". Locos are used in Chilean cuisine and are commercially marketed worldwide. Loco is not true abalone, but have an almost identical flavor and texture profile as Red Abalone, (*Haliotis Rufescens*). They are harvested by artisanal fishermen in the frigid, clean waters of the Chilean coastline at depths up to thirty meters. The fishermen usually head out in groups of three where two will dive to harvest loco while the third tends to the harvest and the compressor that sends air down to the divers.

Cooked Tenderized Loco

- Pack to customer spec
- Count 4-6, 6-8, 8-10
- Pre-tenderized
- vacuum packed
- Compliant with USDA's Country of Origin Labeling (COOL) requirements
- Imported from Chile
- Wild Caught and sustainable, hand caught by artisan fisherman
- Species: Concholepas Concholepas

IQF Raw Loco

- Pack 5X5 Kg, 2X5 Kg
 - Count 4-6, 6-8, 8-10
 - Imported from Chile
 - Wild Caught and sustainable, hand caught by artisan fisherman
 - Species: Concholepas Concholepas
- Ingredients: Loco, water

Serving suggestions

- Sushi/Sashimi
- Loco salad
- Chupe de locos soup
- Simmered Chilean Locos with Okura and Jyunsai
- Sliced thin served cold with allioli dipping sauce
- Braised Loco with sea cucumber and Chinese mushrooms
- Loco in oyster sauce
- Any application calling for Abalone



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