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ANTARCTIC  
ROYAL  
SEAFOOD

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‘WE SOURCE THE BEST  
INGREDIENTS, PRODUCE AND  
DEVELOP THEM IN A STRINGENTLY  
CONTROLLED, OPTIMUM  
ENVIRONMENT AND DELIVER  
DIRECT TO YOU.’

D&S FINE FOODS PTY LTD, EST: 2009

A PROUDLY AUSTRALIAN OWNED COMPANY DRIVEN BY PRIDE AND PASSION

## WHY D&S FINE FOODS PTY LTD IS DIFFERENT.

D&S Fine Foods was established in 2009 as an innovator within the low temperature, dehydration food preservation area.

We are passionate producers who pride ourselves on researching and creating new, innovative and exotic products and value adding to products that already exist. After two years of design and testing, our original brand 'Doctor Proctors' beef products, entered the market in 2011 with rapturous applause. The products quickly established their place in the market and have gained market share annually. Since that time we have diversified and refocused our brand and products to become the preferred supplier of dried exotic seafood on a global scale under the Antarctic Royal Seafood label.

Our mission is to make Australia's best seafood available to a global audience, ensuring quality production and best practice principles to create convenient, flavoursome and healthy food selections.

## OUR PRODUCTS ARE SUPERIOR BECAUSE WE ONLY SOURCE WORLD CLASS SEAFOOD.

Australia is surrounded by some of the most pristine oceans in the world, our coastal regions are isolated, wild and pure which is why Australia's seafood continues to be hailed as world-class. Famed for aquaculture with top water quality the clear, cold and unpolluted waters provide the perfect environment for healthy stocks of seafood maintained by one of the world's best-managed fisheries. Stringently controlled fishing practices, strict government catch quotas and size limits mean our seafood quality remains consistent.

D&S Fine Food's unique dehydration techniques ensure superior quality products every time. We use low temperatures so enzymes and nutrition are not compromised during our strictly controlled process. We select the finest produce, hand slice it and slowly dehydrate it over time to produce 100% full flavoured halal products.

What makes our products 'perfect' for high-end kitchens globally is that they don't require refrigeration or heating, they maintain a 12-month shelf life, are light to transport and very convenient to store on a shelf instead of a refrigerated environment. They are halal, highly nutritious and simple to use in the kitchen saving time, money and labour.

## HYGIENE – SAFE FOOD HANDLING

At D&S Fine Foods we adhere to strict Australian food processing standards. Food Standards Australia New Zealand (FSANZ) have set out standards, which also contain health and hygiene obligations for food handlers and aim to lower the incidence of food-borne illness. Our products are closely monitored by food safe regulators. Hygiene is the key to our quality control. Any staff members that work for D&S Fine Foods are HACCP trained. Constant training of staff members ensure that we are up to date with FSANZ food processing standards.

## AUSTRALIAN SEAFOOD SUSTAINABILITY

Marine ecosystems are under increasing and competing demand for their services and products.

Three billion people depend on protein found in the ocean. Seafood is a major contributor to global food security with aquaculture the fastest-growing animal producing sector in the world, providing in 2017 over half of the world's fish for consumption.

Australian fisheries are among the best managed in the world. Management changes introduced by the Australian Government and the fishing industry since 2006 have achieved more sustainable fish stocks and improved profits in most Commonwealth fisheries.

Our research has provided the backbone for this transformation, from understanding fish biology, movements and ecosystems, to developing standard approaches for fisheries assessment and ecosystem-based management.

## OUR PROCESS

It's only possible to produce the finest premium quality products if you use the latest state of the art equipment. At D&S Fine Foods we only use the latest technology to produce our premium products. They undergo a unique system that only uses low temperatures <49°C. This ensures the delicate flavours and the nutrition are preserved. Our dehydration chambers are built using top grade material that are totally enclosed within secure environments that are not exposed to the outdoor elements.

# ANTARCTIC ROYAL SEAFOOD

DUSTINGS:	WHOLE AND POWDERED:	WHOLE:
OYSTER POWDER	MUSSELS	ABALONE
SEA URCHIN ROE POWDER	SCALLOPS	
SQUID INK POWDER		
PACIFIC RAZOR CLAM POWDER		

## POWDERED:

Used as a natural garnish, dusting, soup, sauce or stock flavouring, these high-end quality products suit top-end chefs in the world's best kitchens.

By using our unique, non freeze-dried process our powders provide minerals, vitamins, organic compounds, high levels of zinc and also deliver necessary zinc co-factors including: Manganese, Copper, Selenium and Strontium. These elements make them an extremely healthy and flavoursome addition to foods.

**Our seafood products can boost the body's overall function and health, benefits include:**

- Boosted immune systems due to the vitamin C and E content and various minerals
- Improved sexual health due to the high level of zinc which boosts performance and libido
- Improved skin, hair and nails due to the strong presence of protein
- Assists with increasing white blood cells and therefore immunity that which shows potential in fighting tumours and bacteria.
- High protein, low saturated fats and calories to maintain the function of every cell in your body
- High in Omega 3 fatty acids which can reduce triglyceride levels in the
- Supports bone and joint health
- Decreased fatigue

## OYSTER POWDER

Our unique, premium Oyster Powder is different from other Oyster and Oyster Shell Powders as it is made purely from oyster meat. Unlike (some) other manufacturers, we do not mix the meat and the shell in the production of the powder and therefore provide a higher-quality, pure powder.

The oysters we select are plump, salty and have a strikingly clean finish carrying the same flavour profile so our products will be as close to identical as possible.



## SEA URCHIN ROE POWDER

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The Antarctic Royal Seafood Sea Urchin Roe powder is a convenient, exotic and highly sort after product due to its natural, intense flavour. It is a seasonal product in Australia, which can sell for almost double the price in the winter months due to weather conditions. We take great care when developing this product using low temperature dehydration and constant supervision to ensure nutritional quality and superior flavour remains at a premium.

Like many of our powders the Sea Urchin Roe Powder contains powerful protein levels. Each ounce of sea urchin roe used contains 3.2 grams of protein that provides the body with amino acids, the building blocks of muscle. This powder offers a raw and pure briny ocean taste and is an amazing addition to a variety of dishes.



## SQUID INK POWDER

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This image of 'Black Lace' created by Peter Tempelhoff Executive Group Chef, Relais & Chateaux Grande Chef ([www.petertempelhoff.com](http://www.petertempelhoff.com)) created at the Greenhouse ([www.greenhouserestaurant.co.za](http://www.greenhouserestaurant.co.za)) restaurant in Cape Town, South Africa using D&S Fine Food's Squid Ink Powder.

You may be asking if this was even possible to achieve Squid Ink Powder, and the answer is yes! Why would you use squid ink powder over squid ink?

The viscosity of regular squid ink tends to make it hard to use in certain applications such as tuiles and some sauces; our Squid Ink Powder retains the black colour of the ink, contains no moisture and offers a fresh seafood flavour whilst adding dramatic and exciting colour to dishes, making it ideal for these dishes and other applications only found in kitchens of very high standards.



The salt content in our powder isn't overpowering; we like to think of it as a black seasoning salt and it's great as a dust due to the fine milling. D&S Fine Foods is considered to be the very first company in Australia to produce powder of this quality and Executive Chefs across the globe have been ordering it due to its unique nature and adaptability. Our Squid Ink Powder is a convenient product as no refrigeration is required unlike regular squid ink.

### Our Squid Ink Powder is:

- A well priced product for a gourmet ingredient and easily obtainable
- Versatile as it can be used in such a diverse range of dishes from all over the world.

## PACIFIC RAZOR CLAM POWDER

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A unique strong nourishing powder. Exotic and tasty. Razor Clams are an important calcium, iron ore and phosphorus source, they also contain polyunsaturated fatty acids Omega-3. The iron is so high that t-bone steaks and beef liver don't compare. They are a good source of protein, vitamin B-12. They contain a very small amount of fat which is deemed heart-healthy. Add this powder to any chowder or sauce to give it that delicious underlying unique taste.





## WHOLE AND POWDERED:

### MUSSELS

D&S Fine Foods has secure access to the best Green lipped mussels (*Perna canaliculus*) in Australia farmed at a number of sites in the cool, clear, pristine waters surrounding the continent. The best quality dried mussel starts with the best quality, fresh mussels and Australia is renowned for producing some of the finest in the world.

Mussels are super healthy and considered to have the most impressive nutritional profile of all shellfish. Our superior premium dried products contain five times the protein and six times the energy than that of fresh mussels.

#### WHOLE DEHYDRATED MUSSELS

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These are unique and exotic, sometimes used as an up market snack at the bar counter or as a garnish on a main dish. We have unflavoured whole dehydrated mussels, which can be reconstituted in a flavour of your choosing. Simply leave in the fridge in the marinade overnight so that the flavours can penetrate the mussel. Alternatively we have several pre-marinated mussels that we supply; here are some of our most popular flavours:

- Verjuice & Capers
- Garam Masala
- Chinese 5 Spice
- Kaffir Lime Leaves & Chilli & Coriander & Ginger
- Sriracha
- Harissa
- 7 Spice (Bokharat).



#### MUSSEL POWDER

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Used as a natural garnish, dusting, soup, sauce or stock flavouring our mussel powder is convenient for that quick 'pick me up' in flavouring. Simply add a tablespoon or a quantity of your liking to any dish and taste the magic!

Clinically researched and found to reduce joint pain and increase joint mobility, provides a rich source of all major classes of glycosaminoglycans (GAGs), which are principal components of cartilage and the synovial fluid found in joints. These GAGs provide flexibility, elasticity and tensile strength to the articular cartilage. The severity of arthritis is directly related to the loss of GAGs content with the joint and surrounding cartilage.

- Supports connective tissue and joint function.
- Rebuilds synovial fluid in joints, speeds repair of ligaments and tendons.
- Rich in glycosaminoglycans (GAGs) and omega-3 fatty acids.

### SCALLOPS

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#### WHOLE DEHYDRATED SCALLOPS

Like all of our suppliers the scallops we use are handled from catch to delivery, and as specialised farmers, they provide us with superior fresh and tasty scallops. The scallops we use, commonly known as Southern Saucer Scallops (Latin name: *Amusium balloti*) are unique to Australia found only along the pristine waters of the Western Coast. They are considered a delicacy and are highly prized and valued for their sweet taste and firm texture, which is enhanced during our dehydration process.



#### SCALLOP ROE POWDER

Like our Sea Urchin Roe Powder, this is also a convenient, exotic and highly sort after product. Scallop roe is packed full of essential vitamins and nutrients that are considered by some to be super foods. The colour of the roe actually depends on the sex of the scallop, where the females boast a coral coloured roe and the males a more off-white roe, both of which produce an incredibly tasty powder which is a fantastic addition to dishes.

## WHOLE:

### ABALONE

#### WHOLE

Australia produces some of the best abalone on the planet! At D&S Fine Foods we have mastered the art in dehydrating abalone. The process takes roughly four weeks to achieve the best results. Our dehydrated abalone has created quite a stir internationally with new orders coming in regularly.

Certain cultures buy these products as a gift, others buy it to eat and kitchens over the world are buying it to enhance their menus, latterly it has even been compared to sashimi. And like our whole mussels, the abalone is dried you can add your own marinade, simply leave them in the fridge overnight and you will have delicious abalone reconstituted with your own flavour. It can be sliced and added to dishes, used as a garnish or constructed to form an entrée or main dish.

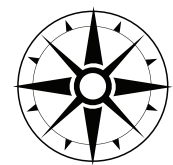


## PRICING:

We supply D&S Fine Food's 'Antarctic Royal Seafood' unique, quality products to high-end kitchens across the globe and pride ourselves on our close relationships with the very best seafood farmers in Australia. This often means our prices may differ throughout the year due to quantities required and seasonal availability.

To that end we work closely with each of our customers to develop tailored pricing and delivery models in order to offer our world-class products at competitive prices.

Please contact us directly to discuss your product requirements.



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