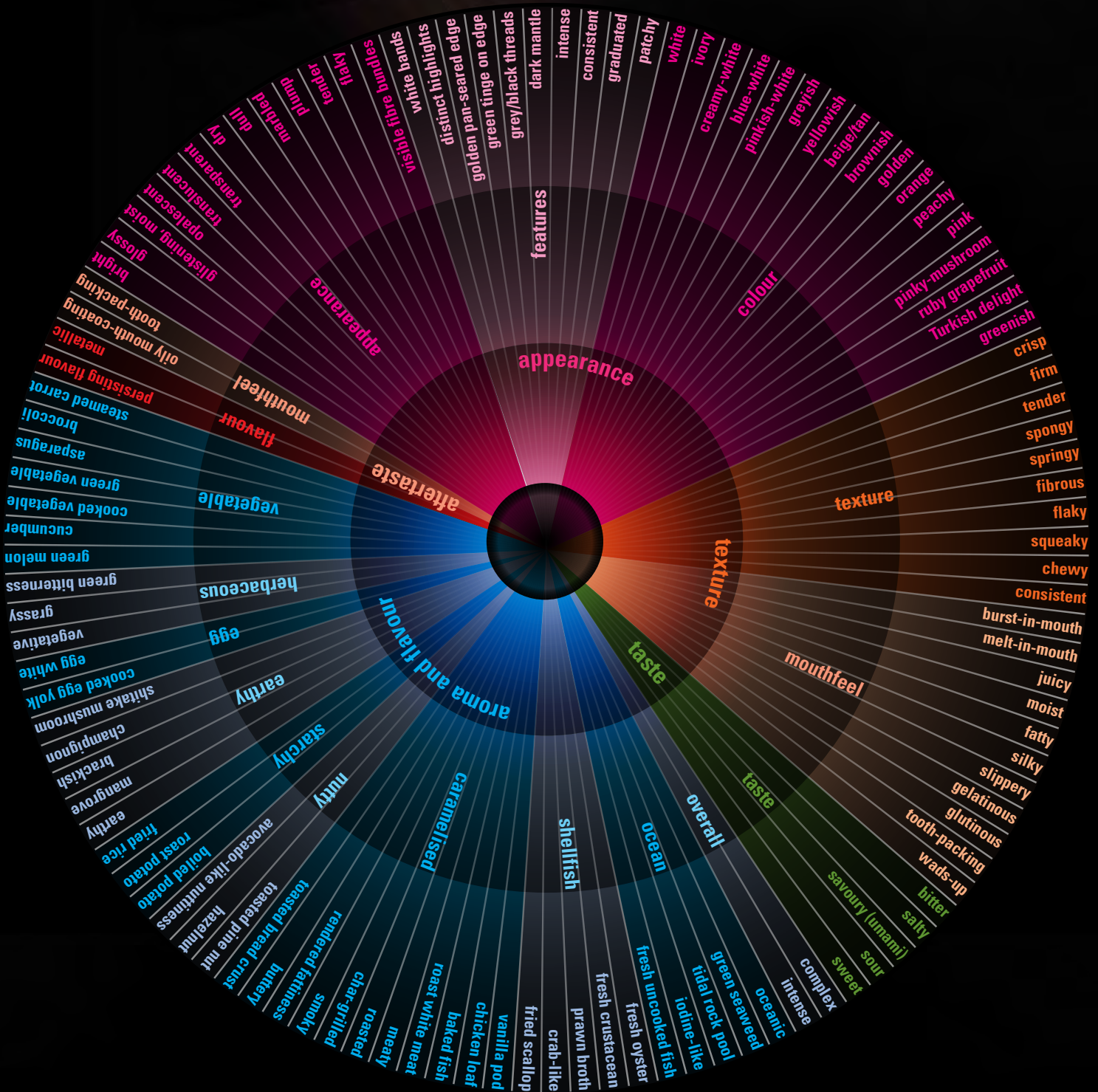


*Sensory vocabulary for describing the
 aroma, flavour, texture and appearance
 of seafood from Eyre Peninsula,
 Australia's seafood frontier*

Eyre Peninsula Seafood Flavour Wheel



*Sensory descriptions for a selection
of key seafood species from Eyre Peninsula,
Australia's seafood frontier*

Green-lip Abalone – farmed (wok-fry)

White-ivory flesh. Fried scallop, some roasted meat and baked fish notes. Tender and silky in mouth. Savoury fried scallop and sweet ocean flavours that linger.

Green-lip Abalone – wild (wok-fry)

Off-white flesh with green lip. Fried scallop and pork, slight baked fish note. Tender, silky, a little chewy. Savoury, sweet ocean with a little shellfish. Flavours linger.

Black-lip Abalone – wild, canned (heated)

Off-white flesh. Champignon, white-meat with a hint of shellfish. Initially tender and spongy, remains chewy. Mild savoury, sweet ocean flavour, slight saltiness. Clean finish.

Black-lip Abalone – wild (wok-fry)

Off-white flesh with brown lip. Intensely fried scallop and roast pork with baked fish note. Tender and silky. Savoury flavours that linger.

Blue Mussels (steamed)

Plump and moist. Vibrant ivory to bright orange and purple. Clean ocean notes. Extremely tender and juicy. Complex and intensely savoury, salty and sweet, roast meaty and crustacean with steamed vegetable notes and a hint of butter.

Southern Bluefin Tuna (pan-seared)

Glistening Turkish delight appearance. Intense caramelised white meat, some cooked broccoli notes. Extremely juicy and tender, a mouth-coating fattiness. Tart, savoury, sweet and salty, flavour of baked fresh white fish. Flavours persist.

Southern Bluefin Tuna – otoro (sashimi)

A marbled, glistening ruby grapefruit colour. Odourless. Melt-in-mouth tenderness, slippery, gelatinous, a mouth-coating fattiness. Intense savoury flavours, some tartness, avocado nuttiness, fresh oyster and herbaceous. Lingering flavours.

Southern Bluefin Tuna – chutoro (sashimi)

Bright, glistening, Turkish delight appearance. Hint of clean ocean odour. Melt-in-mouth tender. Intense tartness, savoury and some fresh oyster flavours that persist.

Southern Calamari (wok-fry)

Moist, blue-white flesh. Smoky, caramelised notes with toasted pine nuts. Firm, tender and crisp. Complex flavours, savoury, char-grilled, oceanic and nutty with a hint of vegetative and bread crust. A mouth-coating savoury finish.

Angasi Oyster (natural)

Plump, flat, pinky-mushroom colour with dark mantle. Tidal rock pool, mangrove and fresh fish notes. Firm, crisp, juicy and chewy. Intense, complex savoury flavours, hazelnut and asparagus, rocket-like, slightly salty and tart. Flavours persist with a metallic finish.

Pacific Oyster – (natural)

Plump, bright, creamy with a hint of pink and a dark mantle. Fresh clean ocean with cucumber and fresh fish notes. Very crisp, juicy and bursts-in-mouth. Intensely sweet ocean, salty and savoury with a hint of asparagus. Sweet-savoury lingers.

Pacific Oyster – spawnless (natural)

Plump, creamy with greyish tones and dark mantle. Fresh clean ocean, cucumber and fresh fish notes. Very juicy, burst-in-mouth. Intense saltiness, sweet and savoury with a hint of rocket and asparagus. Clean finish with lingering saltiness.

Spencer Gulf Prawns (chilled)

Glossy pinky-peach orange with red highlights. Intense aroma of ocean-spray, fresh crustacean, a touch of fresh seaweed and a hint of vanilla pod. Extremely juicy, firm, crisp and springy. Intense savoury and fresh crustacean flavours, salty-sweet, green vegetable and iodine notes with slight tartness. Persisting savoury flavours with a bread-crust like finish.

Southern Rock Lobster (chilled)

Vivid white, glossy flakes. Crab-like and fresh ocean, some cooked vegetable. Slightly crisp, extremely tender, melt-in-mouth. Intensely sweet ocean, crab-like and savoury with a hint of toasted bread crust. Persisting flavours.

Southern Rock Lobster (warmed)

Vivid white flakes. Complex and intense aroma of fresh ocean, crab-like, roast potato and vegetable notes. Slightly crisp, melt-in-mouth tender. Intensely crab-like, sweet ocean, savoury, cooked broccoli, some toasted bread crust. Savoury flavour persists.

Snapper (pan-fry)

Moist, pinkish-white, large flakes. Roasted white meat and clean ocean notes. Firm, chewy and juicy. Intensely savoury, roasted with oceanic sweetness that persists.

King George Whiting (pan-fry)

Moist, creamy-white fillet with fine flakes. Clean ocean, starchy vegetable, mushy peas and roasted nut aroma. Crumbly, melt-in-mouth. Complex flavours, sweet ocean, savoury, clean iodine-like, egg white, buttery and vegetative. Savoury, slight metallic finish.

Yellowtail Kingfish (pan-seared)

Glistening, tan-coloured flesh. Intense aroma of caramelised white meat and clean ocean. Juicy flavour of baked white fresh fish, savoury, sweet and slight tartness persisting.

Yellowtail Kingfish – otoro (sashimi)

Translucent beige coloured and marbled appearance. Odourless. Crisp but tender with mouth coating fattiness. Delicate fresh oyster, savoury and rendered fat flavours.

This flavour wheel is developed for use in connection with Eyre Peninsula seafood. It is not designed to be suitable for use in connection with other seafood. It must not be adapted without the approval of Regional Development Australia Whyalla and Eyre Peninsula Inc.

FURTHER INFORMATION

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www.seafoodfrontier.com.au

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