

# RED Grants

## Innovation in Grading and Processing Automation and Improved Cold Chain Capacity

Abacus Fisheries Company Pty Ltd

Completed September 2024

The project involved the purchase of specialised cold chain processing equipment at the proponent's Carnarvon facility.

This included the installation of a 5-tonne flake ice machine, which has significantly boosted the production of cooked crab products and improved on-board handling; a plate freezer for processing specialised frozen products, including the development of the only available softshell blue swimmer crab; and a smart grader, which enables precise weight grading for the expanding range of value-added crab products.

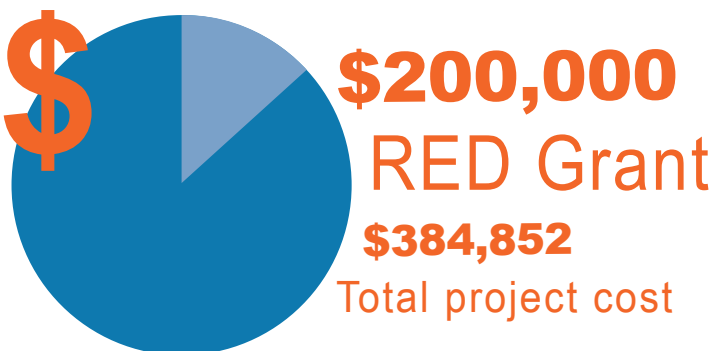
These upgrades have improved operational efficiency, enhanced product quality, and supported the growth of high-value offerings.



**Two** new FTE jobs created

**30%** increase in turnover

**30%** increase in domestic sales



*"This opportunity would not have been possible without RED Grant funding which has allowed for the development and procurement of specialised processing equipment.*

*The potential outcomes now achievable as a result of this has expanded both the specialised product and value-added range we are now moving forward with from the waters of Shark Bay and the Gascoyne region.*

*Employment opportunities have also been expanded to include 2 additional full time staff joining the Abacus Team at the Gascoyne's only remaining Registered Export facility."*

Peter Jecks, Abacus Fisheries Company Pty Ltd



One-of-a-kind **specialised grading system** developed as a result of the grant.