

FOR IMMEDIATE RELEASE



**Ferguson Australia Pty Ltd – Southern Rock Lobster Frozen Raw Half
Selected as a Finalist in the 2026 Seafood Excellence Global Awards**



Adelaide, Australia, 8 April 2026 – [Ferguson Australia](#) and [Southern Rock Lobster Frozen Halves](#) has been selected as a finalist in the **Best Hotel/Restaurant/Catering (HORECA) Product** category for the 2026 Seafood Excellence Global Awards. Winners of the competition will be selected and announced at a reception on 21 April during the 32nd edition of [Seafood Expo Global/Seafood Processing Global](#) which will take place from 21 to 23 April 2026 at Fira de Barcelona’s Gran Via venue in Barcelona, Spain.

Southern Rock Lobster (*Jasus edwardsii*) is sustainably wild-caught along the South Australian coastline in the cold, pristine waters of the Southern Ocean. These nutrient-rich waters produce a slow-growing lobster renowned for its sweet, delicate yet firm white flesh. Southern Rock Lobster does not readily

oxidise when exposed to air, eliminating the need for chemical preservatives unlike many other crustaceans. This natural characteristic provides chefs with a robust, reliable product that maintains quality in demanding kitchen environments.

Ferguson Australia Southern Rock Lobster Raw Halves are processed from live saltwater holding tanks to ensure exceptional freshness and quality. Each lobster is precisely cut into ready-to-cook raw halves under strict temperature control, shell-on, 100% natural and sashimi grade, the product is suitable for raw consumption.

Processed within a short, temperature-controlled timeframe, the product is fast frozen to preserve optimal taste, texture and colour. This ensures premium quality while reducing preparation time and labour in professional kitchens. With set unit pricing and consistent portion control, it is ideal for premium foodservice and HORECA professionals seeking reliable, year-round availability without compromise.

Traditionally sold live, Southern Rock Lobster is now available in a convenient frozen format that delivers the same premium taste, texture and sashimi-grade quality. Simply defrost and grill, roast or gently steam to achieve restaurant-quality results.

Available in the United Kingdom, European Union, Singapore, China, Hong Kong and Australia.

The Seafood Excellence Global Awards competition features and recognizes the best seafood products represented at the Expo. **Southern Rock Lobster Frozen Halves (Raw)** will be displayed during the three-day event in the Seafood Excellence Global stand located in Galleria, between halls 4 and 5, and can also be viewed on the Expo's website at www.seafoodexpo.com/global/seafood-excellence-global-awards-product-showcase.

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Ferguson Australia last received international recognition in 2004, winning the prestigious Prix d'Elite Award at the European Seafood Exposition in Brussels for its Lobster Medallions. Now, over two decades later, the company is proud to return to the global stage as a finalist in the 2026 Seafood Excellence Global Awards in Barcelona.

Based in South Australia, a third-generation, 100% family-owned business, Ferguson Australia is recognised for its authentic heritage, premium product leadership and complete supply chain control ensures exceptional quality. Renowned for flagship species such as Southern Rock Lobster, Ocean Jacket and Southern Bluefin Tuna, the brand is distinguished by innovation, sustainability and reliability across global markets.

Ferguson Australia will be exhibiting at Seafood Expo Global 2026, Barcelona — Stand GB305.

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