

CUPPED OYSTERS FINE "BLUE"

Crassostrea gigas

COMMERCIAL NAME

Cupped Oysters Fine "Blues".

TYPE AND SPECIES

Crassostrea gigas.

CATCH AREA

France.

CATCH METHOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

N° 2 (10/11 pieces/kg).

DESCRIPTION

A concave oyster bred in parks directly facing the Atlantic, it has a not particularly strong but well-present iodiness, combined with not excessive fleshiness and crunchiness, perfect for a delicate taste.

MICROBIOLOGICAL CRITERIA

E.coli UFC/100 g < 230.
Salmonella absent in 25 g.

ALLERGENS

Molluscs and products made with **molluscs**.

STORAGE

About 10 days.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

Plastic Basket 1 kg x5

CHARACTERISTICS:

Flavor/iodity: 3 ★★★★★

Sweetness: 2 ★★★★★

Crispness: 2 ★★★★★

Fleshyness: 2 ★★★★★

UPDATED

REV. n°1 dated 30 / 05 / 2024

"Specialisti del VIVO"



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. [CE2073/2005](#), [UE915/2023](#), [CE1441/2007](#).
On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

