

CUPPED OYSTERS FINE DE CLAIRE DU BELON

Crassostrea gigas

COMMERCIAL NAME

Cupped Oysters Fine De Claire Du Belon.

TYPE AND SPECIES

Crassostrea gigas.

CATCH AREA

France.

CATCH METOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

N° 1 (7 pieces/kg).

N° 2 (10 pieces/kg).

N° 3 (13 pieces/kg).

N° 4 (17 pieces/kg).

DESCRIPTION

Bred at the mouth of the Bèlon, one of the most vocated French oyster- producing areas, thanks to its particularly favourable environmental characteristics. It is refined in the claires, the natural-bottomed tanks typically used in the past for harvesting sea salt, in which the oysters enrich their range of flavours, giving a product with a non-pronounced but persistent iodiness, accompanied by a good meatiness.

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

3 kg wooden box

"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.

CHARACTERISTICS:

Flavor/iodity: 3 ★★★★★

Sweetness: 2 ★★★★★

Crispness: 2 ★★★★★

Fleshyness: 3 ★★★★★

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

