

CUPPED OYSTERS PREMIER

Crassostrea gigas

COMMERCIAL NAME
Cupped Oysters Premier.

TYPE AND SPECIES
Crassostrea gigas.

CATCH AREA
Holland.

CATCH METOD
Farmed.

ALPHA-3 CODE
OYG.

SIZE
N° 0 (3 pieces/kg).
N° 1 (5 pieces/kg).
N° 2 (7 pieces/kg).
N° 3 (9 pieces/kg).

DESCRIPTION
Bred on the Dutch coast, where, thanks to plankton-rich currents and waters that are never too warm or too cold, it develops a good fleshiness with a distinct marine scent.

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 or 6 Kg Wooden Basket

"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 ★★★★★
Fleshiness: 3 ★★★★★

UPDATED

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

