

# FLAT BELON OYSTER

*Ostrea edulis*

## COMMERCIAL NAME

Flat Belon Oyster.

## GENUS AND SPECIES

*Ostrea edulis*.

## CATCH AREA

France.

## CATCH METHOD

Farmed.

## ALPHA-3 CODE

OYF.

## SIZE

n° 000 - 6/7 pieces/kg (150 g/piece).

n° 00 - 9 pieces/kg (100 g/piece).

n° 0 - 11 pieces/kg (90 g/piece).

n° 1 - 13 pieces/kg (76 g/piece).

n° 2 - 15 pieces/kg (66 g/piece).

n° 3 - 18 pieces/kg (55 g/piece).

## DESCRIPTION

A flat oyster bred in baskets in the open sea and then refined at the mouth of the Bélon river, a well-known oyster-farming location famous for the mix of organoleptic characteristics it gives the product: savouriness and iodiness due to the marine environment, mitigated by the river waters and characterised by a distinct nutty note, combined with a high level of flesh with a tender texture, due to the high intake of freshwater nutrients.

## MICROBIOLOGICAL CRITERIA

E.coli UFC/100 g < 230.

Salmonella absent in 25 g.

## ALLERGENS

**Molluscs** and products made with **molluscs**.

## PACKAGING

N° 000 basket of 50 pieces - 32x32x19,5 cm.

N° 000 basket of 25 pieces - 23,5x23x5x15 cm.

N° 00 basket of 50 pieces - 28x28x18,5 cm.

N° 00 basket of 25 pieces - 22,5x22,5x14,5 cm.

N° 0 basket of 50 pieces - 26x26x16,5 cm.

N° 0 basket of 25 pieces - 22,5x22,5x14,5 cm.

N° 1 basket of 50 pieces - 23,5x23,5x16,5 cm.

N° 1 basket of 25 pieces - 22,5x22,5x10,5 cm.

N° 2 basket of 50 pieces - 23,5x23,5x15 cm.

N° 2 basket of 25 pieces - 22,5x22,5x10,5 cm.

N° 3 basket of 50 pieces - 23,5x23,5x15 cm.

N° 3 basket of 25 pieces - 22,5x22,5x10,5 cm.

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## 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.

## SHIPPING

Shipped refrigerated from 0° C to 4° C.

## STORAGE

About 10 days.

## CHARACTERISTICS:

**Flavor/iodity:** 3 ★★★★★

**Sweetness:** 3 ★★★★★

**Crispness:** 2 ★★★★★

**Fleshiness:** 3 ★★★★★

## UPDATED

REV. n°1 dated 30 / 05 / 2024

www.specialistidelvivo.com

## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

