



SPECIAL CONCAVE OYSTER "COCOLLOS"

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters "Cocollos".

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Ireland, aged in France.

CATCH METOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 3 (12 pieces/kg).

DESCRIPTION

Special oysters whose production begins in the Bay of Donegal in north-west Ireland, where it grows for 4 years developing an excellent fleshiness, with tender flesh that contrasts with the large callus, crunchy and imparting the typical sweetness of Irish oysters. The final touch is given by maturing in the coastal waters of the Charente Maritime, which completes the process, giving an oyster with a distinctly sweet taste that clearly prevails over the iodiness that generally characterises other oysters.

MICROBIOLOGICAL CRITERIA

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

ALLERGENS

Molluscs and products made with molluscs.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

Wooden box, closed with straps.

STORAGE

About 10 days.

"SpecialistiVIVO"



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:

UPDATED

REV. n°1 dated 30 / 05 / 2024

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

UNAVAILABLE

WREDUCED AVAILABILTY

GOOD AVAILABILTY

EXCELLENT AVAILABILTY