

SPECIAL CONCAVE OYSTER “DELICATA DI SARDEGNA”

Crassostrea gigas

COMMERCIAL NAME

Special concave oysters “Delicata di Sardegna”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Italy.

CATCH METHOD

Farmed (Sardinia, Porto Pozzo aged in Tortoli).

ALPHA-3 CODE

OYG.

SIZE

n° 3 (12 pieces/kg).

DESCRIPTION

Has the distinct iodiness typical of Mediterranean oysters; Sardinian oysters, in particular, are among the Mediterranean ones with the greatest balance of flavours. The iodiness in fact contrasts well with the sweetness of the callus, thanks to the environmental characteristics of the place where it is farmed, Porto Pozzo. This combination is further enhanced by ageing in Tortoli, whose waters impart rich hints of nuts. A highly prized product, characterised by a fine, light flesh, perfect for those who seek taste with a preference for delicate textures.

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.

“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: 4 ★★★★★
Sweetness: 3 ★★★★★
Crispness: 2 ★★★★★
Fleshiness: 3 ★★★★★

UPDATED

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

