

SPECIAL CONCAVE OYSTER “GAULOISE”

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters “Gauloise”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

France (Belon River)

CATCH METOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 3 (12 pieces/kg);

n° 3 (50 pieces/package).

DESCRIPTION

Oyster of Breton origin, refined at the mouth of the Bélon.

Characterised by a particularly high degree of fleshyness, it has a good balance between iodiness and sweetness, making it particularly palatable, with nuts hints.

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: 3 ★★★★★

Sweetness: 3 ★★★★★

Crispness: 2 ★★★★★

Fleshyness: 5 ★★★★★

UPDATED

REV. n°1 dated 30 / 05 / 2024

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

