

SPECIAL CONCAVE OYSTER "GILLARDEAU"

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters "Gillardeau".

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

France.

CATCH METOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 2 (24 pieces/kg).

DESCRIPTION

One of the symbols of excellence of French oyster production. The incredible characteristic of this product is the very special refining technique that the producers have developed to achieve the very high standards that this oyster possesses: perfectly balanced taste, weighted fleshiness, well balanced with the tenderness of the flesh, delicate crunchiness of the callus. Oysters from different breeding grounds therefore manage to come together to give this world-famous excellence, made unmistakable by the G laser- printed on the shell.

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: 2 ★★★★★

Sweetness: 2 ★★★★★

Crispness: 2 ★★★★★

Fleshiness: 3 ★★★★★

UPDATED

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www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

