

SPECIAL CONCAVE OYSTER “I GIOIELLI DI LUCREZIA”

Crassostrea gigas

COMMERCIAL NAME

Special concave oysters “I gioielli di Lucrezia”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Italy.

CATCH METHOD

Farmed (Emilia Romagna, Comacchio).

ALPHA-3 CODE

OYG.

SIZE

n° 3 (12 pieces/kg).

DESCRIPTION

A unique and recently developed product, ‘sister’ to the well-known Tarbouriech, is entirely bred and refined in the Comacchio Valleys in Emilia Romagna. Thanks to the extremely rich waters in which it grows, it has an exceptionally high level of fleshiness, with a marked savouriness due to variations in the salinity of the lagoon waters. This also leads to slight but distinctly perceptible seasonal differences in iodine content, which faithfully reflect the time of year: higher iodine content in summer, lower in winter. All this is accompanied by the highly developed callus, made strong and robust by the alternations of emersion and immersion, which simulate the action of the tides. The meticulous research and selection, both on the product and on the place of refinement, has resulted in this unmistakable oyster, definitely crowning the efforts of the producers with success.

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.

“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.

STORAGE

About 10 days.

CHARACTERISTICS:

Flavor/iodity: 5 ★★★★★

Sweetness: 2 ★★★★★

Crispness: 4 ★★★★★

Fleshiness: 5 ★★★★★

UPDATED

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www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

