

CUPPED OYSTER SPECIAL KRYSTALE

Crassostrea gigas

COMMERCIAL NAME

Cupped Oysters special “Krystale”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

France (Brittany).

CATCH METHOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 2 (24 pieces/package);

n° 3 (24 pieces/package).

DESCRIPTION

Concave oyster bred in Normandy, in suspended baskets throughout the production cycle. Thanks to the environment in which it grows, lashed by the powerful tides of the Atlantic Ocean, it develops excellent organoleptic characteristics that give rise to its remarkable value. It is a fleshy oyster, with a developed callus, with a perfect harmony between iodiness and sweetness, made even more interesting by the particular nacre hue of its mantle: this characteristic has led producers to call it ‘the oyster with a nacre flavour’.

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: 3 ★★★★★

Fleshiness: 5 ★★★★★

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

