

SPECIAL CONCAVE OYSTER "LINGOTTO"

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters "Lingotto".

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Ireland, aged in France (Charente Maritime).

CATCH METOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 4 (17 pieces/kg).

DESCRIPTION

Part of the Cocollos family, also Irish-born and French-aged, these are choice oysters with a high flesh content and highly developed callus, with a distinct sweet taste and characteristic crunchiness. Stored in a fine box, they are the ideal choice for a refined tasting experience.

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: 1 ★★★★★
Sweetness: 5 ★★★★★
Crispness: 4 ★★★★★
Fleshyness: 4 ★★★★★

UPDATED

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

