

SPECIAL CONCAVE OYSTER “LOUËT FEISSER”

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters “Louët Feisser”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Ireland (Carlingford).

CATCH METOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 3 (12 pieces/kg).

DESCRIPTION

Cupped oyster farmed in Carlingford. The particular location of the site, in a bay opening out into the Irish Sea, almost opposite the Isle of Man, is characterised by high tidal elevations. This ensures the development of a voluminous callus, with which the oyster holds its shell tightly during the long hours of exposure to the air. This, combined with the characteristic traits of Irish oysters such as distinct sweetness and high fleshiness due to the rich waters of the Gulf Stream, which mix with the river waters flowing into the bay, give a unique flavour, curiously very similar to that of the scallop.

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: 4 ★★★★★
Crispness: 4 ★★★★★
Fleshiness: 5 ★★★★★

UPDATED

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www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

