

SPECIAL CONCAVE OYSTER "MAMER"

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters "Mamer".

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Italy.

CATCH METOD

Farmed (Sardinia, Olbia).

ALPHA-3 CODE

OYG.

SIZE

n° 3 (12 pieces/kg).

DESCRIPTION

Sardinian oyster refined in Olbia, where the availability of this particular product is limited. Its name, in Sardinian, means 'my sea' and denotes the pride with which this product is presented: well deserved, after all, thanks to its exceptional organoleptic qualities such as an intense flavour, particularly well distributed between the savouriness of the mantle and the sweetness of the callus, which combined with the exceptional fleshiness give an oyster of the highest quality.

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: 2 ★★★★★

Crispness: 4 ★★★★★

Fleshyness: 4 ★★★★★

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

