

SPECIAL CONCAVE OYSTER “MARENNES OLÉRON”

Crassostrea gigas

“Specialisti del VIVO”

COMMERCIAL NAME

Special concave Oysters “Marennes Oléron”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

France.

CATCH METHOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 2 (10 pieces/kg);

n° 3 (12 pieces/kg).

DESCRIPTION

Aged in the claires, the natural-bottomed vats typically used in the past for harvesting sea salt, it has a good balance between iodiness and sweetness, with a slight predominance of the latter. The time spent in the claire also gives it additional aromatic complexity.

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.



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: 4 ★★★★★

UPDATED

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www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

