

SPECIAL CONCAVE OYSTER “PAPILLON DE JACQUES”

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters “Papillon De Jacques”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Ireland, aged in France (Charente Maritime).

CATCH METOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 5 (20 pieces/kg).

DESCRIPTION

Special oyster initially bred in the North-West of Ireland, where it grows to commercial size thanks to the waters rich in nutrients brought to the Irish coast by the Gulf Stream, and then refined in the Charente Maritime, a French region bordering the Atlantic. Small in size, as the name implies as delicate as a butterfly, it is ideal for first-time tasters; it is perfect for aperitifs and any preparation requiring a small concentrate of flavour. Abundant flesh, combined with a sweet flavour and a definite crunchiness due to the development of the callus, give rise to a truly surprising oyster.

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 ★★★★★

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

