



SPECIAL CONCAVE OYSTER "PERLE DE L'IMPERATRICE"

Crassostrea gigas

COMMERCIAL NAME Special concave Oysters "Perle De L'imperatrice".

GENUS AND SPECIES Crassostrea gigas.

CATCH AREA France (Arcachon Basin).

CATCH METOD Farmed.

ALPHA-3 CODE OYG.

SIZE n° 3 (12 pieces/kg).

DESCRIPTION

Farmed in the Arcachon Basin, this oyster has a distinct initial iodiness, followed immediately by a marked sweetness, typical of Atlantic oysters. The backdrop is the well-presented meatiness of the callus.

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.

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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:	4 * * * *
Fleshyness:	3 * * * *

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