



## SPECIAL CONCAVE OYSTER "PRINCESA DI SETUBAL"

## Crassostrea gigas

COMMERCIAL NAME Special concave Oysters "Princesa Di Setubal".

GENUS AND SPECIES Crassostrea gigas.

CATCH AREA Portugal (Sado Estuary).

CATCH METOD Farmed.

ALPHA-3 CODE OYG.

SIZE n° 3 (12 pieces/kg).

### DESCRIPTION

Portuguese oyster, farmed and refined in the bay of the Sado estuary in pristine waters, is a highly fleshy oyster, due to the rich waters in which it grows. Thanks to the Atlantic ocean that scourges the Portuguese coast, there is an interesting combination of a rather pronounced iodiness of the mantle and a highly developed callus to counteract the strength of the ocean waters.

#### 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



### FOOD SAFETY

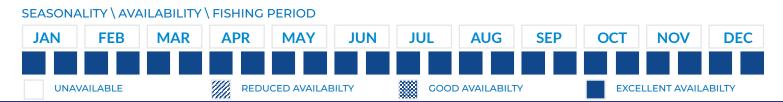
The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE915/2023, CE1441/2007. On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

### CHARACTERISTICS:

Flavor/iodity:	3 * * * *
Sweetness:	4 * * * *
Crispness:	4 * * * *
Fleshyness:	4 ****

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