

# 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 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:** 4 ★★★★★  
**Crispness:** 4 ★★★★★  
**Fleshyness:** 4 ★★★★★

## UPDATED

REV. n°1 dated 30 / 05 / 2024

www.specialistidelvivo.com

## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

