

SPECIAL CONCAVE OYSTER “SANDALIA”

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters “Sandalia”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Italy (Sardinia, Tortoli).

CATCH METHOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 3 (12 pieces/kg).

DESCRIPTION

Refined in Tortoli, like other Sardinian oysters, it is decidedly iodized, but reserves a surprising contrast with the sweetness of the callus. Accompanying this pleasantly balanced taste is the distinct presence of hints of nuts such as almond and hazelnut, combined with a pleasant overall meatiness.

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: 4 ★★★★★
Sweetness: 3 ★★★★★
Crispness: 2 ★★★★★
Fleshyness: 3 ★★★★★

UPDATED

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

