

# SPECIAL CONCAVE OYSTER “TENTATION”

*Crassostrea gigas*

## COMMERCIAL NAME

Special concave Oysters “Tentation”.

## GENUS AND SPECIES

Crassostrea gigas.

## CATCH AREA

France (Normandy).

## CATCH METHOD

Farmed.

## ALPHA-3 CODE

OYG.

## SIZE

n° 3 (12 pieces/kg).

## DESCRIPTION

Matured in the waters of Normandy, it possesses the typical sweet notes of oysters from the Atlantic, with hints of iodine; to these are added interesting hints of nuts, especially almonds, making this oyster irresistible: one could definitely say it tempts.

## 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: **3** ★★★★★

Crispness: **3** ★★★★★

Fleshyness: **3** ★★★★★

## UPDATED

REV. n°1 dated 30 / 05 / 2024

www.specialistidelvivo.com

## SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
■	■	■	■	■	■	■	■	■	■	■	■
□	□	□	□	□	□	□	□	□	□	□	□

□ UNAVAILABLE    
 ▨ REDUCED AVAILABILITY    
 ▣ GOOD AVAILABILITY    
 ■ EXCELLENT AVAILABILITY