

SPECIAL CONCAVE OYSTER “TIA MARAA”

Crassostrea gigas

COMMERCIAL NAME

Special concave Oysters “Tia Maraa”.

GENUS AND SPECIES

Crassostrea gigas.

CATCH AREA

Ireland.

CATCH METHOD

Farmed.

ALPHA-3 CODE

OYG.

SIZE

n° 2 (24 pieces/package);

n° 3 (24 pieces/package).

DESCRIPTION

The All-Irish version of the Gillardeau house, farmed by choice from birth to maturity in Irish waters. Thanks to the nutrient-rich Atlantic waters, which are not particularly warm or cold and therefore very favourable to oyster growth, the Tia Maraa has high fleshiness and strong callus, due to the need to withstand the consistent ocean tides. This gives it its typical predominantly sweet taste, perfectly matched by the slight iodine notes it presents.

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: 2 ★★★★★

Sweetness: 4 ★★★★★

Crispness: 4 ★★★★★

Fleshiness: 4 ★★★★★

UPDATED

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www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

