



SPECIAL CONCAVE OYSTER "UMAMI"

Crassostrea gigas

COMMERCIAL NAME Special concave Oysters "Umami".

GENUS AND SPECIES Crassostrea gigas.

CATCH AREA Ireland.

CATCH METOD Farmed.

ALPHA-3 CODE OYG.

SIZE n° 3 (12 pieces/kg).

DESCRIPTION

Oyster of Japanese selection, whose cuisine is known to make maximum use of umami, the so- called fifth taste. Umami in Japanese literally means tasty or savoury and is present in all those foods rich in glutamate, such as fresh and preserved meats and fish, mushrooms, seaweed, cheeses and cured meats. The exceptionally rich flavour of this oyster, with its tender and creamy flesh, fills the mouth at first taste. It possesses sweet notes, combined with well-balanced iodine notes, which contribute to a unique product of excellent range.

MICROBIOLOGICAL CRITERIA

E.coli UFC/100 g < 230. Salmonella absent in 25 g.

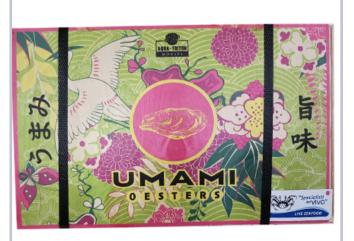
ALLERGENS Molluscs and products made with molluscs.

SHIPPING Shipped refrigerated from 0° C to 4° C.

PACKAGING Wooden box, closed with straps.

STORAGE About 10 days.

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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:	5 * * * * *
Crispness:	4 * * * *
Fleshyness:	5 * * * * *

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SDV S.r.l. Via dell'Industria, 8 - 47843 Misano Adriatico (RN) Italia . Tel.: +39.0541.697842 - Fax: +39.0541.609765 . info@specialistidelvivo.com