

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.

"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: 5 ★★★★★

Crispness: 4 ★★★★★

Fleshyness: 5 ★★★★★

UPDATED

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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