



# SPECIAL CONCAVE OYSTER "UTAH MILLENNIUM"

## Crassostrea gigas

#### COMMERCIAL NAME Special concave Oysters "Utah Millennium".

GENUS AND SPECIES Crassostrea gigas.

CATCH AREA France (Normandy).

CATCH METOD Farmed.

ALPHA-3 CODE OYG.

SIZE n° 3 (12 pieces/kg).

#### DESCRIPTION

Of the French special oysters, Utah Millennium is certainly the one with the most iodized taste, a real whiff of marine scent, perfect for those seeking strong, intense flavours. Farmed in Normandy, near the beach of the iconic landing, the Utah Millennium also has the advantage of a high flesh content, with a distinctly tender texture.

#### 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 <sub>del</sub>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:	3 * * * *
Fleshyness:	4 * * * * *

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### www.specialistidelvivo.com



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