



TECHNICAL SHEET NUMBER/LAST REVIEW: 111/160518
ISO CERTIFICATION: 9001:2015 N° CA-1.092. ACCREDITED LABORATORY N° 046/GA/SA680A

PRODUCT

COMMERCIAL SIZE EUROPEAN OYSTER (*OSTREA EDULIS*)

DESCRIPTION

Commercial size **flat oyster** (*Ostrea edulis*) of **excellent quality**, derived from domestic broodstock under a breeding programme selecting for **high growth rates**, high meat content and **resistance to disease**. Produced in a semi intensive cultivation system in **zone A** Atlantic waters, certified *Bonamia* spp.-, *Marteilia* spp.- and *Perkinsus* spp.-free. Purified in microfiltered, sterile seawater under European Union sanitary authorization.

RECOMMENDED HANDLING

Although the product is at all times kept under refrigeration (4-5 °C) and originates from zone A waters, free of the main diseases, purification in chlorinated or ozonized seawater is advisable (24-48 h, 12-14 °C).

TECHNICAL DATA

Maximum time from collection to delivery <36 h. Number of pieces per kg: 8 to 12. Average live weight per individual: 80-100 g.

PRESENTATION

20 Kg mesh bags (food grade polypropylene).

PRICE

Please contact our Commercial Office at ventas@acuinuga.com for further details.

ADDITIONAL INFORMATION

Delivery time: 7 to 10 working days from date of order. Please contact our Commercial Office at ventas@acuinuga.com for further details.

