



US

We are a company proudly from the State of Tamaulipas, Mexico, established in March 2020, dedicated to the aquaculture production of oysters American *Crassostrea virginica*, native to the Gulf of Mexico; we use the highest standards of quality and safety in this various processess, to its commercialization in the national and international market.

We sow and harvest in waters classified by COFEPRIS and our Aquaculture farms are managed by oyster farming experts, who work complying with best practices to produce oysters that satisfy the demand of the most demanding markets.

We are installed within the Tamaulipas 1 Aquaculture Park, located in the Laguna "Almagre" which is located in the town of the La Pesca in the municipality of Soto La Marina, from the state of Tamaulipas, Mexico.



OUR OYSTERS



They are grown in a floating system in classified waters, free of contaminants, bacteria and viruses, guaranteeing that the organisms develop with optimal alth and safety for consumption.

They are characterized by having a muscular and grayish oval body, with an elongated cup-shaped shell that inside offers a view shades of pearly white and a purple a stain that identifies with our brand.



OUR BRAND

"Oysters Purple Point", is the registered trademark of our oysters, which are distinguished by the purity and beauty of their shell, a unique flavor and 100% healthy.



QUALITY STANDARDS



- The processes are carried out under established protocols based on good aquaculture production practices coordinated by the National Service for Agrifood Health, Safety and Quality (SENASICA) in order to obtain a safe and quality product for the consumer.
- They are produced in classified waters that are permanently monitored by COFEPRIS.
- We use seed produced in certified laboratories, which guarantee the quality of our oyster.
- No type of chemicals and preservatives are used during production and its diet is natural.
- Cleaning techniques are used to always have a clean product.
- There is a homogeneity in the quality of the product.
- It is produced by specialized technical personnel.
- The crop biotechnology used is friendly to the environment.



CONTENT NUTRITIONAL

PARAMETER	VALUE
	IN SAMPLE OF 100G
Proteins (g)	7.22
Fats(g)	2.51
Saturated fat (g)	0.81
Trans fat (mg)	0.00
Total carbohydrates	3.91
Sugars (g)	0.00
Added sugars (g)	0.00
Dietary fiber (g)	0.00
Sodium (mg)	211.33
Nutritional content	71



PRESENTATIONS AND SIZE

- Fresh in shell.
- Frozen whole.

The average size of our oyster is from 8.0 to 8.5 centimeters approximately.

CARE AND CONSERVATION OF THE FRESH OYSTER

1. Oysters should be kept cold (frozen or refrigerated) at a temperature between 350 and 410 F (1.70 and 50 C) for a maximum period of 8 days.
2. If their consumption is not programmed after 8 days, it is better to freeze them with the shell closed at a temperature of -0.40 F (-180 C), like this the oyster can be kept for up to 6 months. When taking it out to defrost, you must put the oyster in a container and put it in the refrigerator until the oyster opens.
3. If the oysters is kept in ice, you must drain the water from the oyster container.
4. Store cold oysters glass side down to conserve juice.
5. Do not store oysters in closed containers.

RECOMMENDATIONS:

1. The box of oysters must be kept frozen until consumption, for a maximum period of 6 months.
2. For immediate consumption, remove the desired number of oysters and leave them at room temperature, the oyster will open for 15 to 20 minutes and you can proceed to consume them. Once opened, the oyster should be eaten within a maximum period of 2 days in refrigeration. (If the oyster is not open proceed to open it manually).
3. For consumption after 2 hours, it is preferable to defrost it in refrigerator, the oyster will open in 40 to 50 minutes and you can proceed to consume them. The oyster, once opened, must be consumed within a maximum of 2 days in refrigeration. (If the oyster does not open proceed to open it manually).



Oysters Purple Point



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CONTACT



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