



TECHNICAL DATA SHEET OF THE "PURPLE OYSTERS POINT"

DESCRIPTION OF THE SPECIES

Crassostrea virginica, commonly called the American oyster or the Atlantic, are characterized by having a muscular oval body and grayish, with an elongated cup-shaped shell that inside offers to the eye shades of a pearly white and a colored stain purple that identifies it with our brand.

QUALITY STANDARDS

- The processes are carried out under protocols established based on the good aquaculture production practices coordinated by the Service National of 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 monitored permanently by COFEPRIS.
- We use seed produced in certified laboratories, which guarantee the quality of our oyster.
- No chemicals and preservatives are used during the production and its diet is natural.
- Debugging techniques are used to always have a clean product.
- There is a homogeneity in the quality of the product.
- It is a produced by specialized technical personnel.
- The crop biotechnology used is environmentally friendly environment.



CULTIVATION

METHOD:

The oyster is produced in the Almagre lagoon, in waters classified by COFEPRIS, guaranteeing their safety. It is cultivated in the FLUPSY system and in oyster bags.



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
Nutrimental content	71

HOW TO STORE FRESH OYSTER

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



PRESENTATION AND SIZE

- Fresh in shell.
- Whole frozen.

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

FLAVOR AND TEXTURE

It is considered a true delicacy for its exquisite and delicate flavor. Characterized by its tender texture, its juicy and limited salty flavor which is the ideal touch to prepare and taste in various delicacies.

SHELF LIFE OF THE PRODUCT:

5 weeks at 3.5 - 4.5° C and 10 days alive in refrigeration (5 -7 ° C).

PRODUCT PACKAGING

Corrugated cardboard boxes, each box contains 20 dozens.

RECOMMENDATIONS:

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



Oysters Purple Point



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CONTACT



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