


CLEVEDON COAST OYSTERS

Crassostrea gigas

PRODUCT ORIGIN	Waiheke Island, Hauraki Gulf, New Zealand (45 minutes south of Auckland)	
FARMING TECHNIQUE	Intertidal racks and baskets (increases the shelf-life)	
		
GRADES (as above)	PEARL 2.75" – 3.25"	(70-80mm)
	PREMIUM 3.25" – 3.5"	(80-90mm)
	LARGE 3.5" – 4.25"	(90-105mm)
	JUMBO 4.25"+	(105-115mm)
SEASON	Peak condition – May to December	
PRODUCT FORM	Live in shell, and fresh/frozen 1/2 shell	
PACKAGING	10 dozen/case (120 COUNT) 12.5 dozen/case (150 COUNT)	
SUSTAINABILITY	Monterey Bay Aquarium Seafood Watch List "GOOD ALTERNATIVE"	
PROCESSING	Processed in a "HACCP" certified facility	
TRACEABILITY	Each carton is marked with an Establishment Number specific to the processing facility	
CERTIFICATION	Certified, Organic	



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