

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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