



BOURCEFRANC LE CHAPUS
FRANCE

Product Data Sheet

HUÎTRES AMÉLIE SPÉCIALE DE CLAIRE

BOURCEFRANC - LE - CHAPUS

Raw material:	<i>Crassostrea Gigas</i> , Spéciales de claires with an index of filling from 11% to 13%.
Presentation:	Black poplar wood boxes.
Commercial name:	Spéciales de Claire N° 1 (<i>Crassostrea Gigas</i>) · Spéciales de Claire N° 2 (<i>Crassostrea Gigas</i>) Spéciales de Claire N° 3 (<i>Crassostrea Gigas</i>)
Origin:	Farmed in France.
Oysters Farmer:	Amélie. Ets Lambert.
Calibers:	N°1 = 121 - 150g / unit · N°2 = 86 - 120g / unit · N°3 = 66 - 85g / unit

Weight by box:

Caliber	N° 1	N° 2	N° 3
12 u	1,75 Kg	1,25 Kg	1 Kg
24 u	3,5 Kg	2,5 Kg	2 Kg
48 u	7 Kg	5 Kg	4 Kg

Sticker: Includes all the compulsory mentions according to regulations CE 1169/2011 of 25/10/2011: Commercial and scientific name, production method, origin, area of collection, caliber, date of conditioning, batch number, supplier name, plant number, net weight.

Bacteriology: According to the regulations CE 1441/2007 of 05/12/2007 and the amending one N2073/2005: E coli : < 230 NPP/100g of flesh - Salmonella : absence in 25g of flesh

Freshness criteria: According to the regulations CE 2406/96 of 26/11/1996: Quality of freshness E or A, alive bivalves.

Preservation condition: These bivalves must be sold alive, and they must be alive when selling them. It is recommended to maintain the oysters in refrigerator at a temperature + 4 °C / + 8°C .

SPÉCIALE
DE CLAIRE:



AMÉLIE
LES HUÎTRES

quality@huitresamelie.com · @huitresamelie