



BOURCEFRANC LE CHAPUS
FRANCE

Product Data Sheet

HUÎTRES AMÉLIE COCKTAIL

BOURCEFRANC - LE - CHAPUS

Raw material:	<i>Crassostrea Gigas</i> , Super Spéciales with an index of filling over 13%.
Presentation:	Black poplar wood boxes.
Commercial name:	Cocktail N°4 (<i>Crassostrea Gigas</i>)
Origin:	Farmed in Ireland and/or France.
Oysters Farmer:	Amélie. Ets Lambert.
Calibers:	N°4 = 60 - 80g / unit

Weight by box:

Caliber	N° 4
12 u	0,75 Kg
24 u	1,5 Kg
48 u	3,5 Kg

Sticker:

Includes all the compulsory mentions according to regulations CE n°69/2011 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 .

COCKTAIL:



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LES HUÎTRES

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