



BOURCEFRANC LE CHAPUS  
FRANCE

Product Data Sheet

# HUÎTRES AMÉLIE SPÉCIALE DE CLAIRE VERTE

BOURCEFRANC - LE - CHAPUS

- Raw material:** *Crassostrea Gigas*, Spéciales de claires with an index of filling from 11% to 13%.
- Presentation:** Black poplar wood boxes. Its emerald colour is due to the natural presence of a micro-alga in certain pools in Bourcefranc - Le - Chapus, the Navicule Bleue, only during the winter season.
- Commercial name:** Spéciales de Claire Verte N° 1 (*Crassostrea Gigas*) · Spéciales de Claire Verte N° 2 (*Crassostrea Gigas*) · Spéciales de Claire Verte N° 3 (*Crassostrea Gigas*)
- Origin:** Farmed in France.
- Oysters Farmer:** Amélie. Ets Lambert.
- Seasonal availability:** Generally from October 15th to April 15th.
- 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  
VERTE:



AMÉLIE  
LES HUÎTRES

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