



# Salty Seas IQF Half Shell Oysters

THE PERFECT HALF SHELL OYSTERS!!

## WHY SALTY SEAS?

Our new state of the art processing plant combined with **OUR PATENTED PROCESS** can produce a perfect half shell oyster. "FROZEN LIVE"<sup>™</sup> our process provides a half shell oyster that is far better than any other. 100% RETENTION OF ITS NATURAL SHAPE AND JUICES. It looks, serves and tastes better than other half shell oysters on the market.

### Product Information:

- ◆ "FROZEN LIVE"<sup>™</sup>
- ◆ PATENTED PROCESS
- ◆ Harvested in the U.S.A.
- ◆ {Crassostrea Virginica}
- ◆ Processed Cryogenically within hours of harvest
- ◆ 100 % yield NO WASTE OR SHRINKAGE
- ◆ 24 month shelf life
- ◆ Processed and Packaged in HACCP approved plants, meeting all Federal and State Regulations.



Packaging Information

Wholesale/Foodservice

Bulk Pack –

- ◆ 144ct- IQF HALF SHELL OYSTERS IN A BOX LOOSE



Southeastern Seaproducts is a certified PHP (Post Harvest Treated) Facility.  
Oysters Processed to reduce Vibrio Vulnificus to non detectable levels.

Processed and Packaged by:  
**Southeastern Seaproducts, Inc**  
Main Office: 1500 Maple Ave., Melbourne ,FL 32935

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