

STAY FRESH



PASTEURIZED
IN SHELL OYSTERS

STAY FRESH BRAND

ULTRA PASTEURIZED IN SHELL OYSTERS Safe Oysters Through Science

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

Product Information & Benefits:

STAY FRESH ULTRA PASTEURIZED OYSTERS are processed with one of a kind state of the art pasteurization equipment. Custom designed to provide the safest half shell oysters. This process provides a completely raw wholesome oyster without compromising quality, taste or texture with nothing taken away from it's natural state at harvest. In addition, the process allows a 21 day shelf life from process date.

Comparison

Gold Band:

- ◇ 20 year old technology.
- ◇ High Pressure Processing that uses fresh water at 40,000 PSI.
- ◇ Removes all the natural ocean flavor and compromises taste and texture.

Ameripure:

- ◇ 20 year old technology
- ◇ Inconsistent fresh hot water submerging process that nearly cooks the oysters so no longer raw texture.

STAY FRESH ULTRA PASTEURIZED:

- ◆ 2019 Technology. Safe oysters through science.
- ◆ State of art heat/cool method using digitally monitored Gas Technology.
- ◆ All Natural Raw Oyster without compromised taste, texture or quality.
- ◆ Patent Pending.
- ◆ The proof is in the palette.



Packaging Information

- ◇ 100 count case pack
- ◇ Oysters ship dry at 35° unlike Ameripure or gold band that ships on ice.
- ◇ No wet/leaking boxes to deal with.



Processed and Packaged by:
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