



Salty Seas Frozen 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"[™] 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"[™]
- ◆ **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.

Serving Instructions:

- ◆ **Instant Raw:** 12 oysters in a rotating microwave on high for 1.30 to 2 min. Let stand 2 min. Cut muscle, Flip oyster meat over to refresh and serve. All microwaves have different power settings. Be sure not to cook.
- ◆ **Immediate defrost:** allow tap water to flow around the shells for 8 to 10 min or until thawed.
- ◆ **Thawing:** Place on ice in a tray and cover. Ice keeps oysters in the right position retaining juices. Place in refrigerator or walk in cooler for at least 2 to 3 hours. Upon serving cut muscle from shell and flip oyster meat over to refresh. Serve on tray of ice with cocktail or hot sauce.
- ◆ **Oysters Rockefeller—Add favorite topping and broil.**
Oysters Rockefeller - Add a favorite topping and broil.



Packaging Information

Wholesale/Foodservice

Bulk Pack –

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



Eco-Friendly
Packaging



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
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