

# Salty Seas

## IQF Whole Frozen Oysters Vacuum Skin Tray THE PERFECT WHOLE FROZEN OYSTERS!!

### WHY SALTY SEAS?

Patented “Frozen Live”™ Process combined with creative one of a kind packaging and proprietary freezing process produces perfect in shell oysters.



### Product Information & Benefits:

- ◆ “Frozen Live”™ patented process.
- ◆ Vacuum skin tray packaging (Patent Pending) offers simple prep times and LESS labor over traditional whole frozen oysters.
- ◆ Easy open packaging with NO training required.
- ◆ Superior Thaw Quality.
- ◆ **Proprietary freezing process allows for easy shucking.**
- ◆ Thaw/fresh 1 tray or many cases. Just place in cooler for 3 to 4 hours or until thaw/fresh.
- ◆ Oysters can be left Thawed/Fresh for 72 hours without compromising quality, moisture or texture. 72 hours is FSNS Certified.
- ◆ For steamed oysters, just remove skin and place entire frozen tray in steamer.

### **Thawed/Fresh Whole Shell Oyster**



### Packaging Information

6 x12 vacuum skin trays

72 count

**Entire case can be thawed/fresh with no labor or prep time.**



### **Vacuum Skinned**



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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