



# Salty Seas IQF Half Shell Oysters Vacuum Skinned Trays

THE PERFECT HALF SHELL OYSTERS!!

## WHY SALTY SEAS?

Patented "Frozen Live"™ Process combined with creative one of a kind packaging. Vacuum skin individual trays with inverted thaw/fresh technology, offers superior quality over all other brands.

### Product Information & Benefits:

- ◆ "Frozen Live"™ patented process.
- ◆ Vacuum skin tray packaging "patent pending" offers simple prep times and LESS labor over traditional layer packs or trays.
- ◆ Easy open packaging with NO training required.
- ◆ Superior Quality Thawed
- ◆ **Proprietary process retains and enhances the brine for exceptional and consistent flavor each and every time.**
- ◆ Thaw/fresh 1 tray or many cases. Just place in cooler for 3 to 4 hours or until thaw/fresh.
- ◆ Trays are packed face down to allow easy thaw/fresh in case. Just place entire case in cooler.
- ◆ No hotel pans and plastic covering etc. required.
- ◆ Oysters can be left Thawed/Fresh for 72 hours without compromising quality, moisture or texture. 72 hours is **FSNS Certified**.
- Longer thaw times allow less run outs and easier pars.



Thawed/Fresh Half Shell Oyster

### Packaging Information

12x12 vacuum skin trays  
144 count

**Inverted packing provides superior quality while thawing.**

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



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

Processed and Packaged by:  
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