

SALTY SEAS



U.S. GULF  
WHOLE FROZEN OYSTERS

# 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 process allows for easy shucking by the freezing process.**
- ◆ 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.



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 Trays



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

1-800-671-CIAM{2526}  
[www.frozenliveshellfish.com](http://www.frozenliveshellfish.com)  
Email Us: [info@easyoysters.com](mailto:info@easyoysters.com)