

Salty Seas

IQF Whole Frozen Oysters

THE PERFECT WHOLE FROZEN OYSTERS!!

WHY SALTY SEAS?

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



WHOLE FROZEN OYSTERS are frozen live with nitrogen tunnels. This process when thawed provides same quality as a live oyster. Shelf life thawed 5 days.

Packaging Information

100ct. Bulk Packaging

Product Information & Benefits:

- ◆ FDA approved freezing process 180° below zero, eliminating all vibrio pathogens.
- ◆ "Frozen Live"™ patented process.
- ◆ Superior Thaw Quality.
- ◆ **Proprietary freezing process allows for easy shucking.**
- ◆ Oysters can be left Thawed/Fresh for 5 days without compromising quality, moisture or texture. 5 days is **FSNS Certified.**
- ◆ Just thaw and shuck.



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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