

Salty Seas

Frozen Half Shell Oysters

Revolutionary vacuum skin tray packaging with inverted thaw technology.

WHY SALTY SEAS?

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



OYSTERS MADE EASY!

Product Information & Benefits:

- ◆ FDA approved freezing process 180° below zero, eliminating all vibrio pathogens.
- ◆ Revolutionary vacuum skin tray packaging "patent pending" offers user friendly prep times and LESS labor over traditional layer packs or trays. Easy open packaging with "pull tab" - NO training required.
- ◆ No shucking, No waste, No shortages.
- ◆ Less time spent sourcing product.
- ◆ Less deliveries.
- ◆ Consistent sizing, quality and flavor every time.
- ◆ Consistent supply with no interruptions due to weather, shortage of product, missed deliveries, etc.
- ◆ Consistent pricing.
- ◆ Superior Quality Thawed.
- ◆ Proprietary process retains and enhances the brine for exceptional and consistent flavor.
- ◆ Thaw/fresh 1 tray or many cases. Just place in cooler overnight or until thaw/fresh.
- ◆ Trays are packed face down to allow easy thaw/fresh in case. Just place entire case in cooler.
- ◆ Oysters can be left Thawed/Fresh for 5 days without compromising quality, moisture or texture. 5 days is FSNS Certified.

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**Frozen Half Shell Oysters
equal more profits,
and better
customer experience.**



Thawed/Fresh Half Shell

Packaging Information

12ct x 12 trays -144 count mediums
6ct x 12 trays -72 count mediums
6ct x 12 trays - 72 count primes

Inverted packing provides superior quality while thawing.

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



Vacuum Skinned Tray



MEDIUMS

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