

Salty Seas

Frozen Half Shell Oysters Revolutionary Vacuum Skinned Trays

THE PERFECT HALF SHELL OYSTERS!!

WHY SALTY SEAS?

Patented “Frozen Live”™ 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.



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.
- ◆ 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

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



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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