

STAY FRESH



U.S. GULF
IN SHELL OYSTERS

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"The Triple Crown of Oysters"

Why Stay Fresh?

THE PROBLEM: Traditional cleaning and processing methods cause oysters to remain at higher than optimal storage temperatures for long periods of time.

Temperature fluctuations coupled with inconsistent and long distribution channels, cause stress on the bivalves leading to gapping shells and loss of valuable seawater which they need to survive to market. Stress and loss of seawater leads to a VERY short shelf life and unsalable oysters. Summer months are especially critical to these facts.

THE SOLUTION:

STAY FRESH U. S. GULF IN SHELL OYSTERS are processed with a unique banding and chilling process which slows their metabolism, reduces their stress, and allows them to retain all their natural seawater which results in a longer shelf life.



Immediately after cleaning, the fresh oysters are secured with special rubber bands to keep the oyster shell closed, locking in all the natural seawater until the time to be shucked.

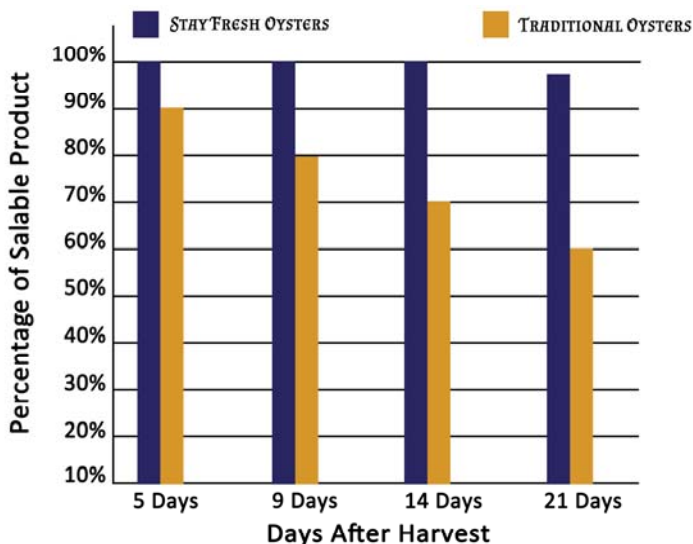
Once banded, they immediately travel through a super cold nitrogen gas tunnel which slows the oyster's metabolism, reduces stress and extends its shelf life!

This method will provide a longer lasting, fresher tasting, more salable oyster, and at the same time reducing your cost.

OUR PROCESSES KEEPS THE OYSTERS FRESH LONGER!



STAY FRESH OYSTERS VS TRADITIONAL OYSTERS



Results may vary slightly depending on the time of year.

Processed and Packaged by:
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