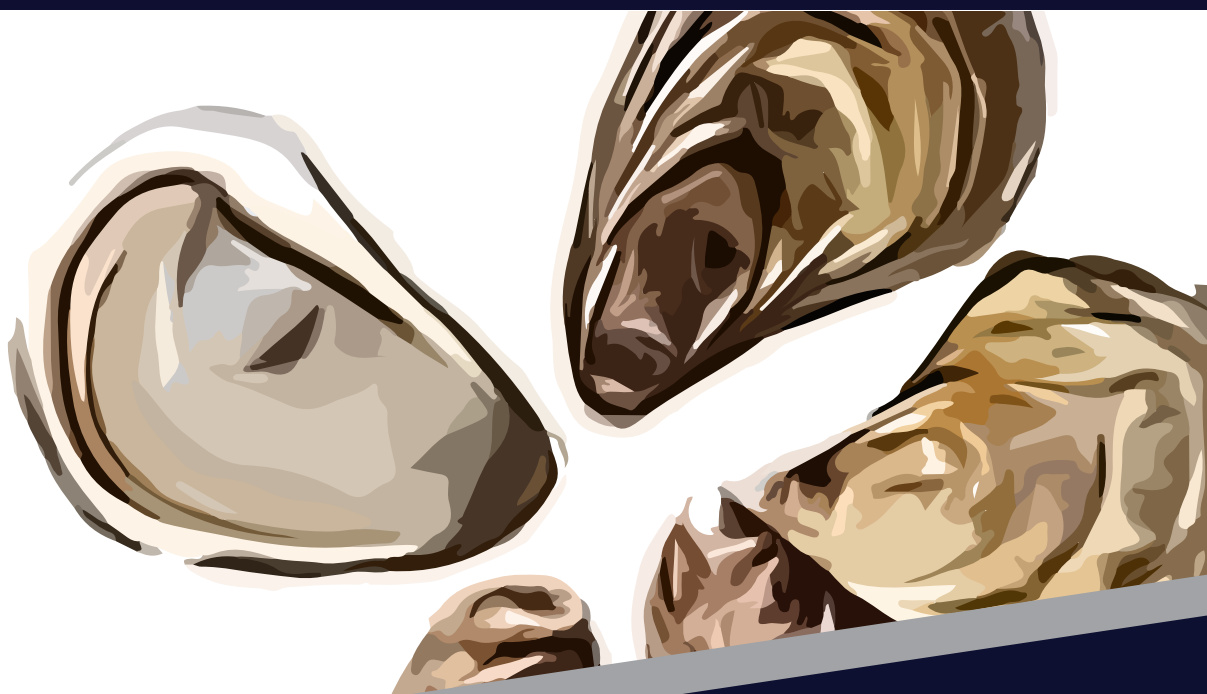




SUPERIOR

OYSTER OF THE WEEK



SAINT SIMON

OYSTERS

PRODUCT SPECS

Specie: *Crassostrea virginica*

Origin: Shippagan, New Brunswick (CAN)

Farmed: 4 to 6 years

Average Size: 2.75 in

Available: Year-round

GROWOUT METHOD

Cultivated in floating bags and on oyster tables from May until November, with water temperatures potentially reaching 25°C. It is necessary to submerge or remove all equipment during the winter months (November to April) when the bay is frozen under a layer of ice up to 1 meter (3 ft) thick.

FLAVOR PROFILE

Sharp brine, supple meat, and sweet, mineral finish

BRINE INTENSITY

Medium

#3689

\$99.00/100 ct

Contact your Superior sales representative for more information and for availability.