



Oysters

CRASSOSTREA GIGAS

Tio Repe



Lengths available

50–115⁺mm

Grades available

B–SJ

New Zealand Pacific Oysters (sp. Crassostrea Gigas) are deep shelled and evenly shaped producing plump meat and fresh, crisp flavours with a sweet creamy finish. They are farmed naturally in harbours throughout New Zealand’s Northland, Hauraki Gulf and Marlborough Sounds. These specially selected sites contain cool, pure, nutrient rich waters that grow a distinctly flavoured Oyster perfectly suited for raw/sashimi consumption.

Seasonal availability



Product Specifications

- LIVE**

Best stored between 7–10°C (44–51°F).
Best before: 7 days.
- Chilled (½ shell product)**

Best stored between 0–4°C (32–39°F).
Best before: 5 days.
- Frozen**

Snap frozen within 10–20 minutes of being opened live, ensures oyster taste and nutritional attributes are retained.
To defrost thaw for 4 hours in chiller in single layers between 0–4°C (32–39°F) prior to serving. Do not re-freeze if product has been thawed.
Best stored below –18°C.
Best before: 18 months from pack date.



Grades Available	Length (mm)	Carton (doz)
Bistro (B)	50–65	12.5
Standard (S)	60–75	10
Medium (M)	75–90	10
Large (L)	90–105	10
Jumbo (J)	105–115	10
Super Jumbo (SJ)	115+	5

Also available in polystyrene boxes.
Batch number enables traceability back to the time/date of harvest and specific oyster farm.

Sashimi Grade

Attributes



Catch method



Where we're harvesting



Nutritional Information

Amounts (per 50g)	%DV
Calories	40.5 (170 kJ)2%
Total Carbohydrate	2.5g1%
Total Fat	1.1g
Saturated Fat	0.3g1%
Monounsaturated Fat	0.2g
Polyunsaturated Fat	0.4g
Total Omega-3 fatty acids	370.0mg
Total Omega-6 fatty acids	16.0mg
Protein	4.7g9%
Vitamin A	135IU3%
Vitamin C	4.0mg7%
Vitamin B12	8mcg133%
Iron	2.6mg14%
Magnesium	11.0mg3%
Zinc	8.3mg55%
Cholesterol	25.0mg8%

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