



Oysters

CRASSOSTREA GIGAS

Tio Repe



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

| Grade | 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

Lengths available

50–115⁺mm

Grades available

B–SJ

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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