



Raw Pacific Oyster Meat





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- * Ideal to be battered or crumbed as fried oysters
- * Great as part of a Seafood Platter, a value added offering at a fish and chip shop or any event catering



Product Information

Code	Type	Units/Carton	Size	Approx Pcs/Kg
5630	Married	10 x 1kg	15-18g per piece	55 – 66 pcs
5634	Single	10 x 1kg	12-15g per piece	66- 83 pcs
5635	Single	10 x 1kg	15-18g per piece	55 – 66 pcs
5636	Single	10 x 1kg	18-22g per piece	45 - 55 pcs

Nutrition Information

Servings per pack: 10
Serving size: 100g

	Avg Qty per serving	Avg Qty per 100g
Energy	367 kJ	367 kJ
Protein	12 g	12 g
Fat -Total	2 g	2 g
-Saturated	<1g	<1g
Carbohydrate	4.0 g	4.0 g
Sugars	<1 g	<1 g
Sodium	299 mg	299 mg

Ingredients: Oysters (Crassostrea gigas), Water

Allergens: Shellfish

Product of China

Cooking Instructions

The following are guidelines only, some appliances may vary. Please ensure all safety precautions are taken when cooking with hot oils and do not cook near small children and infants.

Deep Fry:

Preheat oil to 180°C, coat the oysters with flour, place coated oysters in oil and deep fry approximately 3-4 minutes or until they are golden brown.

Pan Fry:

Lightly coat drained oysters with bread crumbs, heat vegetable oil in a frying pan to sizzler hot, fry oyster for 3-5 minutes until golden brown on one side then turn over each oysters to brown the other side.

This product is raw and must be fully cooked prior to consumption.