

Kangaroo Island Premium Oysters - CHEFS NOTES

When you serve our product to your customers you are marketing our product - to assist you in gaining the best results and impressing your guests we have the following product handling tips.

FRESH OYSTERS

Wholeshell – Live

- Live for 5-6 days from harvest date when stored under 10°C. Shelf life may be reduced when stored under 5°C
- When opened/shucked the shell should still have salt water in it
- When flipped the meat should look glossy and plump in the cup shell with a fresh salt water aroma
- If oysters are gaping and don't close when the shell is tapped, they are dead and should not be consumed.



A lovely fresh Pacific Oyster- glossy and sitting plump in the shell!

Open – Shucked

- Recommended shelf life open is 3 days from shuck date
- Store under 5°C
- Meat should look glossy and plump in the shell with a fresh salt water aroma
- If oysters do not smell fresh they should not be consumed

FREEZING OYSTERS

To reduce waste you can slow freeze an oyster. However, an **oyster lover WILL taste the difference between a fresh and fresh oyster**. Why? Because a slow freeze causes cell damage and when an oyster is thawed there is excess moisture that comes out of the oyster (thaw drip), which leaves the oyster lying flat in the shell with a distinct smell and taste. For best results please follow these tips:

Frozen Wholeshell

- Freeze oyster before they drop their water and open
- Thaw in fridge overnight by putting sack into a container to catch thaw drip
- Open oysters and rinse meats in salt water to rehydrate, plump up and remove thaw drip.
- Frozen oysters are best served topped and cooked, not served as 'natural oysters'



Frozen oysters, served Natural – dull and flat in the shell. Not appetising and don't taste good!

Frozen open oysters

- Freeze before the end of their 3-4 day shelf life
- Thaw in fridge overnight
- Rinse each oyster prior to serving to rehydrate, plump up meat and to remove the thaw drip
- Frozen open oysters are best served topped and cooked, not served as 'natural' oysters