Oysters

Farming technology honed over a period of 470 years in a blessed natural environment. The rich flavor and stringent shipping standards are the pride of Hiroshima, the home of the best oysters.

What are Oysters?

Shellfish with a cavity, eat one all over the world from ancient times. Oysters are easy to eat, but they are great using various ways of cooking such as grilling and frying. They are well known for their ability to clean oceans, and their shells are used for medical purposes and as a garnish for Japanese-style painting.

Oysters can survive without water for at least a week.

Hiroshima boasts the number one oyster production volume in Japan. Farming began between 1532 and 1555 in Hiroshima, and with the elimination of the soft and hanging culture method, production volume increased. An optimum farming area was set by the government, and appropriate changes in water temperatures, the right salt density, abundance of platform, etc., make Hiroshima oysters large and richly sweet, with the highest level of food safety.

Hiroshima's oysters are fresh enough for raw consumption. They are also well preserved, and sauces are removed so you can enjoy the oyster’s flavor at its best. Enjoy easy meals with convenience throughout the year.

Oysters fresh enough for raw consumption are fresh enough to preserve vitamins, the taste of the sea, and rich nutrients. The fresh, sago and breadcrumb meals used for the bars are carefully selected, so the system is fried with minimal cooking so as to bring out the full flavor to burn in your mouth.

Oyster shells have various shapes, depending on the surrounding environment. Oyster shells have various shapes, depending on the surrounding environment.

Oyster raft used to farm oysters float in Hiroshima Bay.

Hiroshima, with large ones being farmed in Hiroshima Bay.

Oysters are hung below the offshore farming rafts (15 m (l) by 20 m (w)).

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Unique stringent shipping standards!

In shipping standards for shellfish variety, while the FDA (the U.S. Food and Drug Administration), a U.S. government agency, ensures shipping at a detectible amount of 8 MU (mouse unit), The Hiroshima standard is 4 MU. Our unique and stringent standards are twice that of the FDA, which also serve as the world standard, increasing the level of safety of our products.

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Oyster facts

- The oyster has been designated as the symbol fish of Hiroshima Prefecture.
- There are approximately 12,000 oyster rafts floating in Hiroshima Bay.
- Whether being eaten raw or fried, not only the flesh but also the juice is rich in nutrients.
- Summer oysters do not lay eggs, and therefore use all the nutrients for their own growth.
- When winter comes, oysters become univascular without any distinction between male or female (hermaphrodites).
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What are Oysters?
Shucked with a curious name, eaten all over the world from ancient times. Oysters are easy to eat, but also great using various ways of cooking such as grilling and frying. They are well known for their ability to cleanse venom, and their shells are used for medicinal purposes and for Japanese-style painting.

Hiroshima boasts the number one oyster production volume in Japan. Farming began between 1552 and 1555 in Hiroshima, and with the elimination of the saury and herring (marine culture) method, production volume increased. An optimal farming area for oysters was found, appropriate changes in water temperature, the right salt density, abundance of planktons, etc., make Hiroshima oysters large and richly sweet, with the highest level of food safety.

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How to Oysters

1. Planting
- Oyster larvae are planted on Cultch nets made of cryopreservation film

2. Control
- Conduct regular monitoring to ensure purity of the oysters

3. Cultivation
- Oysters are grown in the offshore farming rafts (15 m (l) by 20 m (w))

4. Harvest
- Oysters are harvested using a winch

5. Washing
- Stages are washed using sterilized water

6. Shucking
- Stages are roughly shucked on the spot

7. Processing
- Stages are processed using a winch

Oysters IQF

Raw oysters are purchased directly from the farmers in Hiroshima Prefecture.

- Main ingredients: Oysters 100% produced in Hiroshima Prefecture

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- Main ingredients: Oysters 100% produced in Hiroshima Prefecture

Oysters IQF

- Net content: 850 g
- Storage: Freeze (-18 degrees Celsius or below)

Oysters IQF

- Possible shipment period: Year-round
- Case size: 45.0 cm (length) x 37.5 cm (width) x 16.0 cm (height)

Oysters IQF

- Weight/quantity (per case): 12 kg (product weight: 10 kg)/10 bags
- JAN Code: 4972832609903

Oysters IQF

- Minimum lot: 10 cases

Oysters IQF

- Best before: 1 to 2 years

Oysters IQF

- Exporting countries/regions: Hong Kong, Singapore, Australia, the U.K.

Oysters IQF

- Domestic suggested retail price: 1,400 yen (tax included) (when going through domestic trade firm)

Oysters IQF

- Corporate Data

Send your inquiry to: norihisa-shirakami@takanobu.jp

Oysters IQF

- Corporate Data

Send your inquiry to: info@kanawa-oyster.com

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