



Whole Live Sydney Rock Oysters

Yumbah's finest Sydney Rock Oysters are cultivated along the entire length of the New South Wales coastline.

We leverage over 100 years of combined farming experience to grow these celebrated native oysters from spat to harvest.

SIZE SPECIFICATIONS

Cocktail: 35-45mm

25 dozen (Large Poly Box)

Medium: 45-55mm

25 dozen (Large Poly Box)

Bistro Size: 55-65mm

20 dozen (Large Poly Box)

Plate Size: 65-80mm

20 dozen (Large Poly Box)

SHELF LIFE & STORAGE

Up to 14 days from harvest when stored between 12-16°C

For maximum shelf life and freshness, open boxes upon receipt and cover oysters with a damp cloth

PACKING SPECIFICATIONS

48 cartons per AVE

Large Poly Box

580mm x 390mm x 340mm

Net weight (estimate): 17 kg

Gross weight (estimate) 20 kg



PROVENANCE

Wallis Lake, Merimbula, Pambula, Clyde River, Lake Wapengo, Crookhaven River & Port Stephens.



NUTRITIONAL INFORMATION

Serving size 132g = Approx 1 dz.

Large Sydney Rock Oysters (meat weight)

	Average quantity per 100 g	Average quantity per serving
Energy	364k kJ	480 kJ
Protein	10.9 g	14.4 g
Fat, total	2.83 g	3.74 g
- saturated	0.98 g	1.29 g
Carbohydrate	4.35 g	5.74 g
- sugars	0 g	0 g
Sodium	517 mg	682 mg

INGREDIENTS

Sydney Rock Oysters 100%

Saccostrea glomerata (**Mollusc**)

Contains mollusc

Access our trade resources at

yumbah.com/trade-resource-export/

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