



New Zealand Pacific Oysters

Preparation, storage & handling

New Zealand Pacific Oysters are known for their unique flavour and succulent plump meat which is white in colour and creamy in texture, making their plate presentation highly appealing.

Available in a number of forms offering versatility in preparation, New Zealand Pacific Oysters come in chilled and frozen whole, half shell and oyster meat options.

New Zealand Pacific Oysters are particularly popular served raw on the half shell and the most popular format for purchase is the frozen half shell New Zealand Pacific Oyster.

Thawing

Frozen oysters should be thawed in the refrigerator and once thawed for a period of 24 hours, should not be refrozen.

Cooking Methods

New Zealand Pacific Oysters are certified as exceeding all US & EU health standards and are classified as safe to be consumed raw, which is the most popular way these unique tasting Oysters are enjoyed.

Baking / BBQ

New Zealand Pacific Oysters require very little cooking time and should be heated slowly to avoid a rubbery texture.

Oysters can also be cooked with a topping of choice on the BBQ or in an oven (350°C / 660°F) for about 5 minutes.

Regardless of the cooking method used, the Oysters are done when the mantle starts to curl.

Cooked Oysters should be consumed soon after heating occurs.

Storing

Store raw/thawed Oysters in the refrigerator at 0°C / 32°F to 10°C / 50°F.