

SEA HARVEST SEAFOOD LTD. 1-902-209-5077 WWW.SEAHARVESTSEAFOODS.COM





ABOUT OYSTERS CRASSOSTREA VIRGINICA

Atlantic Canada's plump and succulent oysters are cultivated in the cold, clean and pristine waters of the province and shipped all over the world. The Atlantic oyster, also known as the American or Eastern oyster, grows along Nova Scotia's rugged coastline.

ATLANTIC CANADIAN OYSTERS. PURE.

Atlantic Canadian oysters processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

SUSTAINABILITY

Atlantic Canada's cultivated seafood has one of the world's most modern regulatory environments to bring you sustainably grown and naturally delicious shellfish.

PRODUCT TYPES

Oysters come packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

• Live

• Frozen, whether in shell or not

NUTRITION FACTS SERVING SIZE 6 MEDIUM (84G) CALORIES 50 TOTAL FAT 1G SATURATED FAT 0G TRANS FAT CHOLESTEROL 21G SODIUM 150MG TOTAL CARBOHYDRATE 5G DIETARY FIBER 0G SUGARS 0G PROTEIN 4G

REGION OF ORIGIN



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