

# OYSTERS



45°N

63°W

# TIPS ON HANDLING LIVE OYSTERS

Nova Scotia's plump and succulent oysters are cultivated in the cold, clean, and pristine waters of the province and shipped all over the world. Nova Scotia oyster processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product. Here are some tips on handling premium Nova Scotia oysters to ensure you maintain their peak freshness and quality.

## **Keep in Moist Environment:**

- Keep oysters cup-down to preserve their natural juices.
- Cover with a moist cloth.
- Do not over-fill storage containers as cold air flow can be restricted.
- If stored on ice, ensure container has sufficient drainage as melted ice can alter the flavour of oysters and cause mortalities.
- Never immerse oysters in water.

## **Temperature Control:**

- Transfer oysters to cold storage immediately.
- Oysters should not be left in direct sunlight.
- Always store live oysters between 2 to 4°C (35 to 40°F).

## **Product:**

- Make sure oysters are tightly sealed.
- Only shuck oysters when they are ready to be served.