





Kelly Gigas Oysters , Farmed gigas oyster (*Crassostrea gigas*), Rock oyster,

<p><u>Kelly Gigas Oysters</u> (Crassostrea gigas) Export: (All Year)</p>	
<p><u>Grading</u> Grade No.0 (150gram+) Grade No.1 (111gram – 149gram) Grade No.2 (86gram to 110gram) Grade No.3 (66gram -85gram) Grade No.4 (46gram – 65gram)</p>	
<p>Hand Packed in baskets with seaweed</p>	
<p><u>Order</u></p>	<p>Email: kellyoysters@eircom.net Tel: +353 (0)91 796120</p>

Taste the Difference

These are cultivated oysters grown with great care and attention within Galway Bay to produce a well shaped plump oyster. They are finished in the rich estuarine water of our own oyster bed, where they fatten and develop their own unique flavour, and you may indeed believe you hold in your mouth the very essence of the ocean.

Michael Kelly (Shellfish) Ltd.
“Aisling”, Tyrone, Kilcolgan, Co. Galway. IRELAND

EU Approval No. IE GY 0068 EC

VAT Registration No. 45539110

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