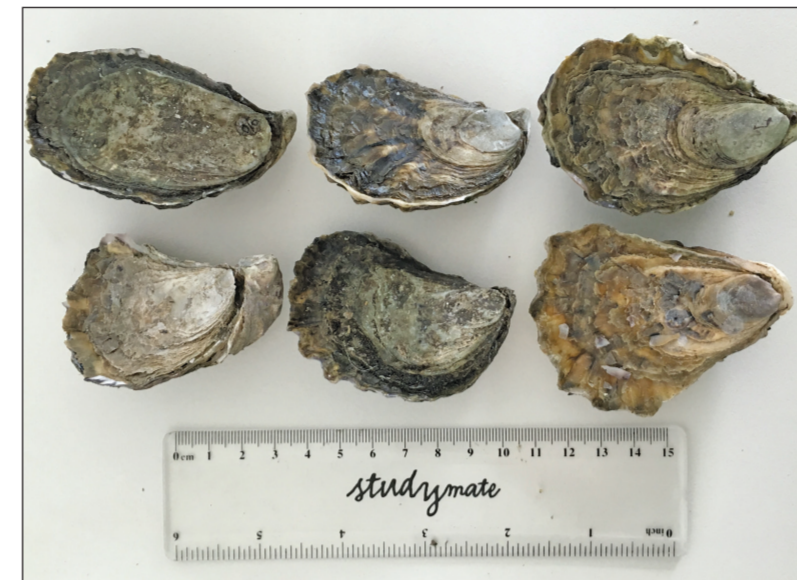
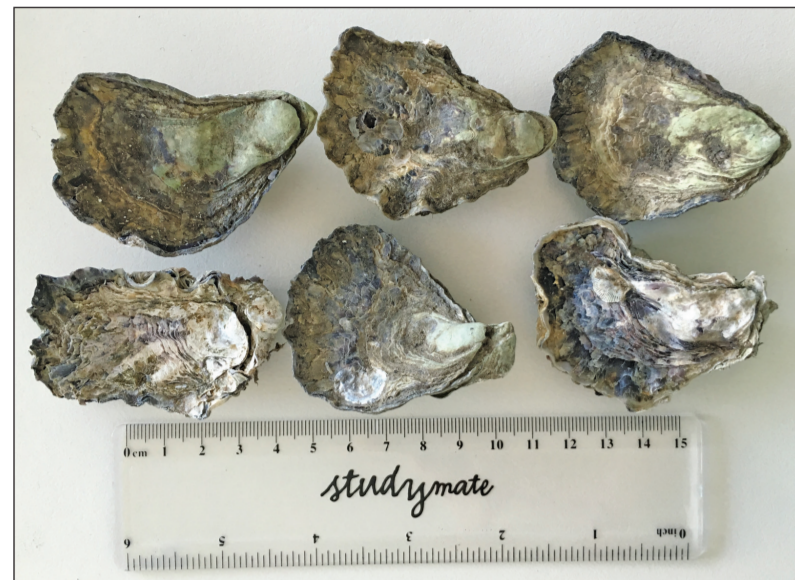




ROCK OYSTER GRADING & CONDITION STANDARD

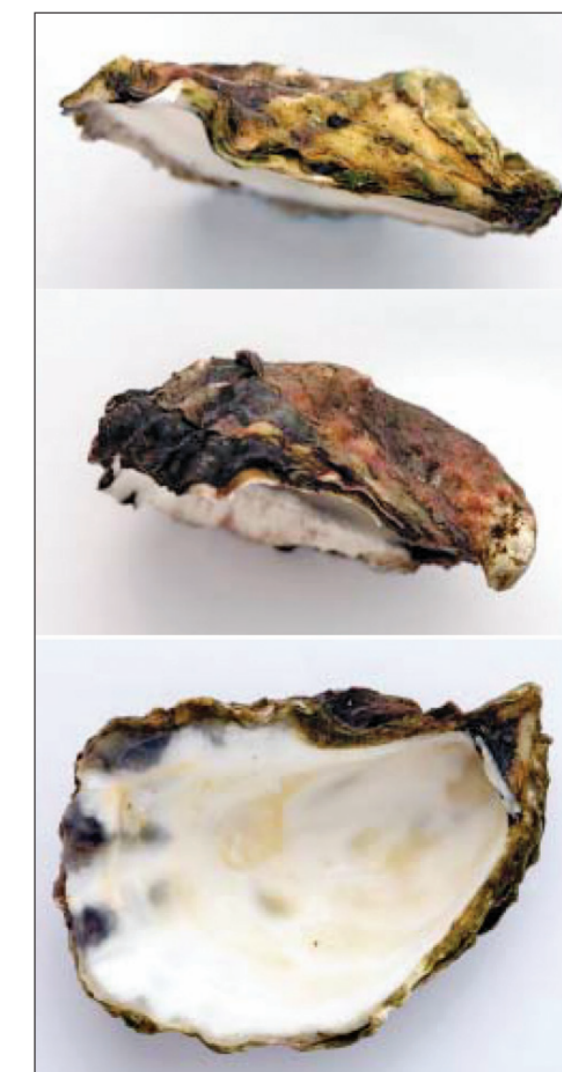
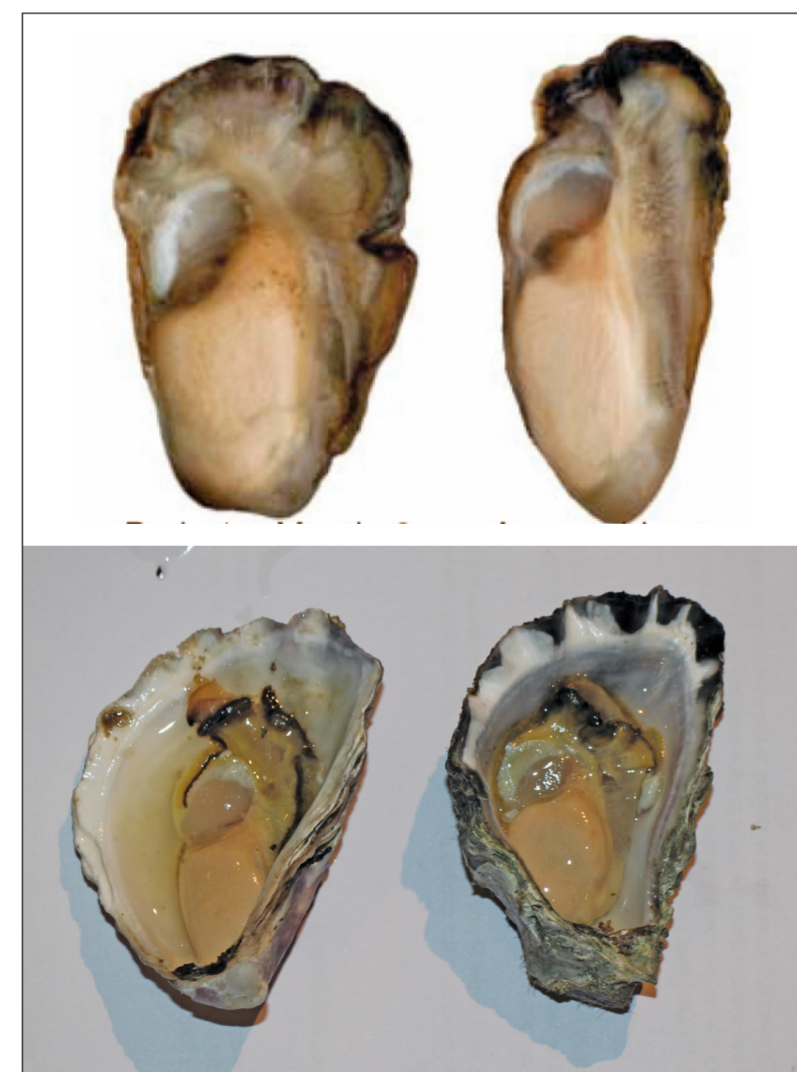
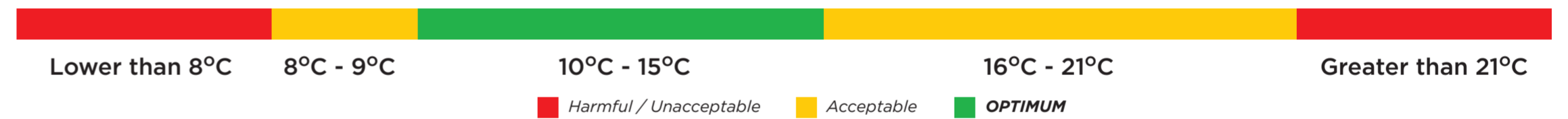
This grading and condition standard has been developed by NSW Rock Oyster farmers together with Blue Harvest to define the criteria for consistency of quality of the Rock Oysters being sold under the Blue Harvest model.



Size Class	Cocktail	Small	Medium	Large	Extra Large
Top shell length*	35 - 44 mm	45 - 54 mm	55 - 64 mm	65 - 79 mm	80+ mm
Weight**	25 - 31 g	32 - 38 g	39 - 46 g	47 - 59 g	60+ g

* Top shell length is a measure of the lid only and does not include the hinge or newly formed shell (frill)
 ** Weight is unopened with a clean outer shell

HANDLING AND STORAGE TEMPERATURE RANGE FOR ROCK OYSTERS



- SHELL SHAPE:**
- Minimum breadth to width ratio of 40% (i.e. shell width should be no less than 40% of shell length)
 - The shell should be deeply cupped (i.e. not flat or shallow)
 - The hinge should not have a large attachment blister (preferably single seed)
- MEAT CONTENT:**
- Minimum meat to shell ratio of 70% (i.e. meat should fill at least 70% of shell)

A GRADE:
80+% of full spawning condition

B GRADE:
60-80% of full spawning condition

C GRADE:
40-60% of full spawning condition
(only acceptable if pre-approved by customer)

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