

YUMBAH PACIFIC OYSTERS

Crassostrea Gigas



GLOBAL SUPPLIER OF ALL-NATURAL, SUSTAINABLY FARMED, AUSTRALIAN PACIFIC OYSTERS

For over 30 years, the passionate and dedicated team at our vertically integrated Tasmanian oyster farms, have been producing world class oysters.

With products ranging from 3mm Australian oyster spat to frozen half shell and whole live oysters, the consistency and quality of Yumbah oysters is as pristine as the waters of Southern Tasmania in which they are cultivated.

From a sheltered bay in Dunalley, the perfect environment for oysters to thrive, Yumbah oysters are left to grow naturally, filtered feeding from the nutrient rich and ice-cold waters of the Tasmanian Sea.

Upon reaching their desired size, Yumbah oysters are carefully hand harvested, vision graded and delicately packed, ready to be enjoyed as one of the world's most prized luxury foods.

ORIGIN	Tasmania, Australia
CULTURING TECHNIQUE	Adjustable Longlines
AVAILABILITY	Mostly Year Round
SUSTAINABILITY	Sustainability grown via fully integrated aquaculture
CERTIFICATIONS	Hazard Analysis and Critical Point (HAACP) & TSQA
PROCESSING	Vision graded and hand processed

PRODUCT FORM - WHOLE LIVE OR FOZEN HALF SHELL	SIZE	PACKAGING	
BISTRO	50-60mm	25 Dozen	
BUFFET	60-70mm	20 Dozen	

Oyster Health Benefit

Oysters offer an outstanding nutritional profile, resulting in a well earned positioning for oysters as a 'sustainable, luxury superfood'. Nutritional values show that oysters offer a substantial number of vitamins and minerals for very few calories. Most notably, oysters are a rich

source of Omega-3 fatty acids, an excellent source of protein, extremely rich in zinc and a rare food source of vitamin D. With such large amounts of B12, vitamin D, selenium, copper and zinc, including oysters in our diet can offer numerous benefits.



QUALITY FROM CRAFTSMANSHIP AND CARE

sales@yumbah.com | +618 7325 0899 | www.yumbah.com

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