



# OYSTERS

*Pacific Oyster, Pacific Cupped Oyster, Pacific Giant Oyster, Portuguese Oyster, Crassostrea Gigas*

**Seasonal availability:** Available year round

Jan | Feb | March | April | May | June | July | Aug | Sept | Oct | Nov | Dec

## WEIGHT:

70-100g

## PROCESS:

Cultivated / farmed

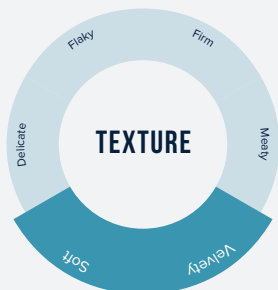
## FOUND:

West coast and islands

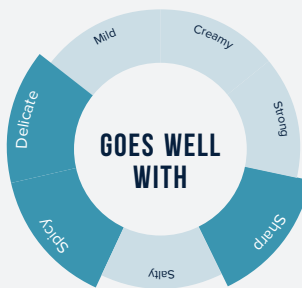
## TASTING NOTES



**Creamy, salty flavour with a soft velvety texture.**



**Goes well with sharp, spicy and delicate flavours such as:** tabasco • red wine vinegar • shallots • apple • citrus • cucumber • horseradish



Seafood  
from Scotland





## DID YOU KNOW?

£3m worth of Scottish oysters were exported in 2020.



## KEY MARKETS

Middle East, Hong Kong and Singapore



Pacific oysters are also known as rock oysters and are larger and deeper than their Native counterpart

## DID YOU KNOW?

Oysters are a source of many vital supplements including Vitamin A, B1, B2, B3, C and D



In 2020, the top importer of Scottish oysters was South Korea, importing around

# 98 TONNES

## ABOUT

Seafood is Scotland's largest food export, and its premium quality is internationally renowned. Seafood Scotland helps Scottish seafood producers, processors and sellers to export their products to markets all over the world.

## CONTACT

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