

Jersey Oyster

Growers & Exporters of Quality Oysters & Mussels

Sustainably farmed... Naturally

www.jerseyoyster.com

ORIGIN

The Island of Jersey lies in the crystal clear waters of the Gulf of St Malo, only 15 miles from the coast of France, some 100 miles south of the UK. With extreme tidal ranges (12m) and some of the cleanest seawater in Europe, Jersey has the ideal conditions for the cultivation of high quality oysters. The fast changing nutrient rich waters provide an abundance of food which allows oysters to grow quickly and obtain a really fresh flavour. Jersey's association with fishing and seafood has a long history. 'Native' oysters were fished off the south east coast of the Island throughout the middle ages. By the mid nineteenth century the oyster fishery, concentrated in the Royal Bay of Grouville, had become the Island's principle industry and exported millions of 'native' oysters each year to the London market. After a gap of nearly a century, the industry re-emerged in a modern form with the cultivation of the Pacific Oyster (*Crassostrea gigas*).



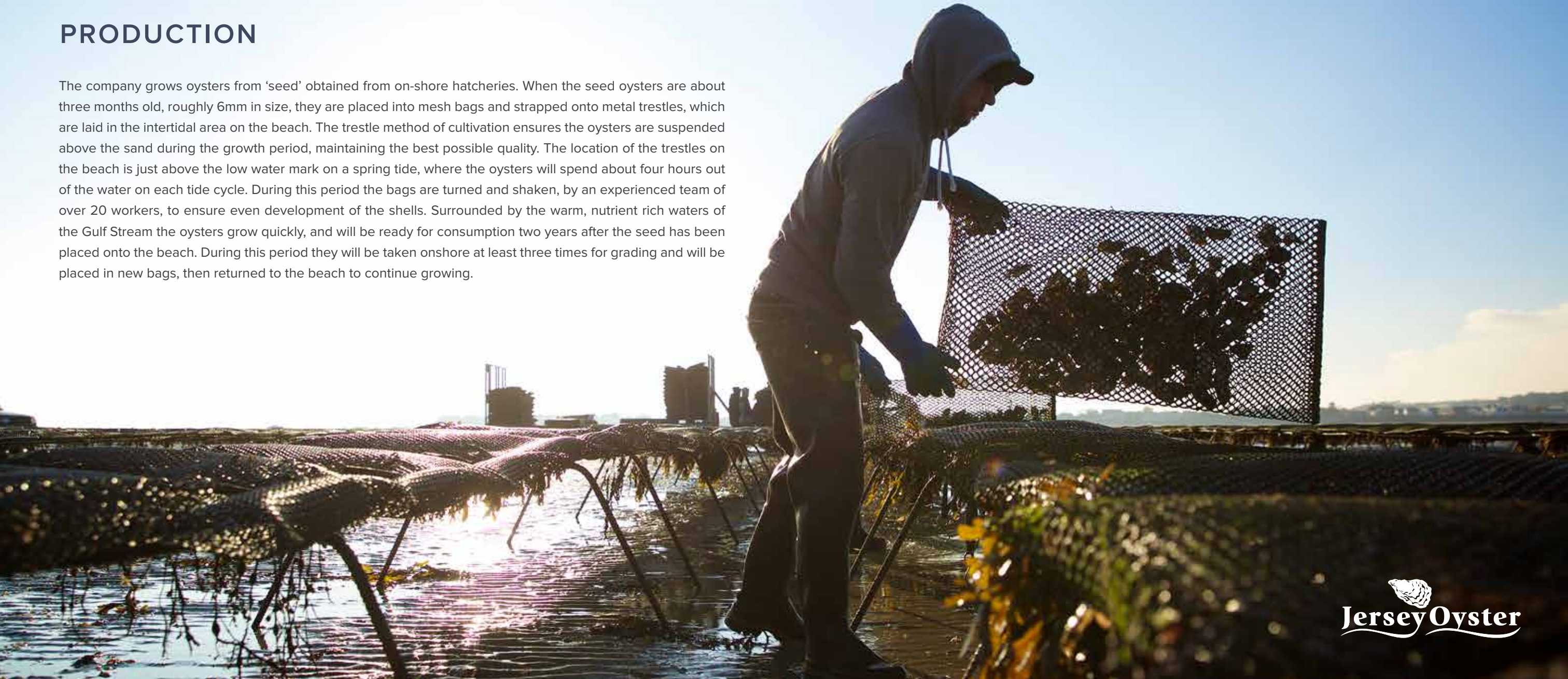
LOCALE

The Jersey Oyster Company has been producing Pacific Oysters in Jersey for over forty years it is now run by Chris Le Masurier, a third generation oyster farmer. The business is based in the south east of the Island, on the family farm where Chris's grandfather commenced an aquaculture venture back in the early 1970's. The company maintains a 36 hectare beach concession for the production of oysters and mussels a short distance from the farm. The company has grown steadily in recent years and is the largest oyster producer in the British Isles.



PRODUCTION

The company grows oysters from 'seed' obtained from on-shore hatcheries. When the seed oysters are about three months old, roughly 6mm in size, they are placed into mesh bags and strapped onto metal trestles, which are laid in the intertidal area on the beach. The trestle method of cultivation ensures the oysters are suspended above the sand during the growth period, maintaining the best possible quality. The location of the trestles on the beach is just above the low water mark on a spring tide, where the oysters will spend about four hours out of the water on each tide cycle. During this period the bags are turned and shaken, by an experienced team of over 20 workers, to ensure even development of the shells. Surrounded by the warm, nutrient rich waters of the Gulf Stream the oysters grow quickly, and will be ready for consumption two years after the seed has been placed onto the beach. During this period they will be taken onshore at least three times for grading and will be placed in new bags, then returned to the beach to continue growing.





PURITY

All our oysters benefit directly from the daily natural filtering effect of our unique tide. With some of the best water quality anywhere in Europe our oysters are able to thrive in this environment and quite literally offer a fresh, clean taste of the sea. The company is able to purify oysters prior to packing to ensure food safety standards are maintained at the highest level. Oysters are cleansed as they filter UV treated seawater under conditions where water temperature, salinity and dissolved oxygen are all closely monitored. The business works to the BRC Global Standard for Food Safety, adhering to a HACCP (Hazard Analysis and Critical Control Point) plan for food safety management, maintaining a comprehensive product traceability system and a rigorous quality testing programme.



(EU approved dispatch
centre registration)

MATURITY

Following final grading, mature oysters are placed in conditioning areas high on the beach where they spend more time each day out of the water. They 'learn' to remain closed for longer periods, achieving maximum meat quality and durability.

PROCESSING

Shore based work is carried out close to the beach in our EC approved despatch centre, which is fitted out with the latest processing equipment. The Jersey Oyster Company is able to supply wholesalers and retailers with a range of bespoke packaging solutions to ensure customer and consumer satisfaction. During periods of peak demand, over one million oysters per week are despatched from the Jersey Oyster premises. The States of Jersey, the Island's local government, implements the necessary legal framework for the regulation of the farmed mollusc industry through the application of EC standards and laws which are adopted in Jersey.



OYSTERS

Pacific Oysters (*Crassostrea gigas*) are available all year round and are supplied according to the weight of each individual oyster graded to the following sizes:

No1 – 121-150g
No2 – 86 -120g
No3 – 66 -85 g
No4 – 46 -65g
No 5 - 30 -45g



NUTRITION

Oysters are a source of protein which are low in fat, provide vitamins and minerals and are a wonderful source of the Omega-3 fatty acid. The low calorie shellfish are rich in zinc, copper, and Vitamin B12, and a good source of Iron, Vitamin D and Iodine. They also contain Vitamins A, E, B1, B2 and B6, Niacin, Sodium, Potassium, Calcium, Magnesium, Phosphorus and Chloride.



MUSSELS

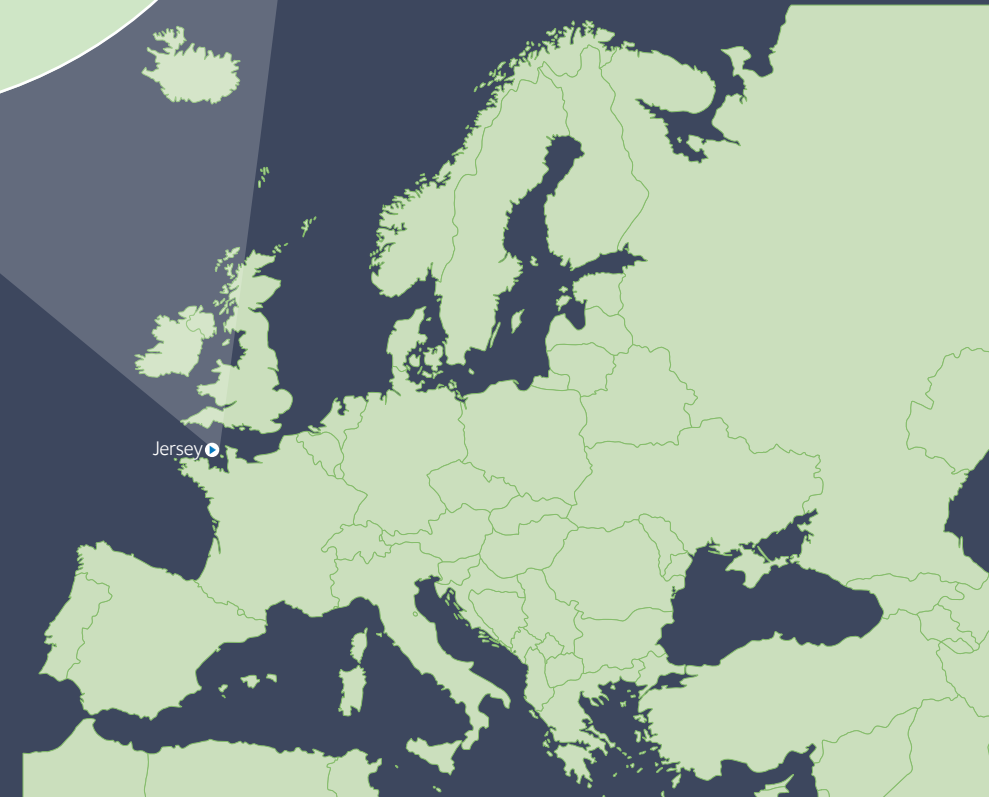
The company grows mussels on wooden poles, a traditional method prevalent on the nearby coast of France. The mussels do not come into contact with the seabed and are therefore grit free. With a particularly sweet and succulent flavour, they are very much in demand during the short early summer season.

SUSTAINABILITY

Oyster and mussel production enhances the marine environment as the filter bivalves help improve water quality. Waste shell from the farm is crushed and utilised on the land as a valuable soil conditioner. Farmed molluscs, feeding on phytoplankton, offer one of the most efficient and sustainable methods of protein production for the human food chain.

LOCATION

Jersey is well connected to ensure rapid distribution of exports with links to both the UK and France. A regular freight ferry service runs from Jersey to the UK twice per day with cool chain distribution connections to air freight hubs and throughout the UK. In addition the Jersey Oyster Company maintains a range of specialised delivery vehicles, including a landing craft used for bulk shipments of material between Jersey and France. Working closely with specialised freight forwarding agents we can ensure reliable and prompt service maximising the shelf life of the product at the point of consumption.





Jersey Oyster

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