

About oysters that grow in one year.

Oysters from other regions are 2-year and 3-year oysters that have grown for 2 to 3 years, but Harimanada oysters are “one-year oysters” that grow in one year.

Because our sea is rich in the **phytoplankton** that oysters feed on, they reach shipping size within a year. In addition, the producers make efforts to clean up the seabed once a year and limit the number of rafts to prevent overcrowding and distribute nutrients to each oyster.



Premium Oysters

As a feature of oysters in the shell, the biggest difference from other production areas is the large difference in the yield of the edible part. The edible portion of the oysters from other regions accounts for 20-25% of the total weight, while **our oysters account for 30-35%**. (**In-house research*). When you open the shell, the oyster meat is tightly packed.

Certified ** ISO 22000 **



*** Frozen Shell Oysters ***

Frozen shelled oysters (for raw consumption), using the latest freezing technology "[Proton freezer](#)" are our main frozen products. We limit the season from January to May, which is the most delicious, and freeze the highest quality oysters using the freezer with the latest technology. It is delicious, eaten raw, steamed, or grilled. We deliver delicious oysters all year round, not just during oyster season.



~ Premium Oysters in 20" / 40" Container ~

We can fit 990 x 10kg boxes in a 20" container.
1980 x 10kg boxes in a 40" container.

Storage & Logistic: Must be frozen below -18



10 kg BOX /Gross 10.4kg. Cardboard + Tape.

Maintenance temperature: below -18°C

Expiration date: 2 years from the date of freezing.

Outer Box Size:cm 37x32.5x19 /**Inner packing:** Nylon Poly Bag cm 71 x 60

Open Pack / Content Specs.



Shell weight: 40~59gr. Average 19 shells.

Although it looks small, the meat is tightly packed compared to the shell, and it has a lot of volume. This size is popular with restaurants, as the cost per kernel can be kept relatively low.

Shell weight 60~79gr. Average 14 shells. The flesh is large, weighting a generous 20gr. But it can still be eaten in one bite.

Shell weight 80~99gr. Average 11 shells. The meat weights an impressive 27gr. No other comment needed.

Open Pack / Bag.

Oysters are packed in a Inner Nylon Poly Bag.







~~ Superior Nutrition ~~

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事業内容 食品原材料 輸出入
健康食品 企画製造 調達

< Food materials, commodities, from Japan. >

= Unrefined, non-gmo Molasses Brown sugar.

**= Wagyu, (traditional Japanese premium black beef),
Live cattle, and Meat Cuts.**

= Premium Oysters.

**= Frozen baked sweet potatoes,
and ready to eat packs.**