

PacificSeafood[®]

SEAROCK[®]

PACIFIC OYSTERS



Year round availability

Farm raised in the Pacific Northwest

*Harvested and processed under
sustainable certifications*

PacificSeafood
SEAROCK

Locally grown in the Pacific Northwest.

Our oysters are grown in the pristine waters of the Northwest on one of our farms of 16,000 acres located in Washington, Oregon or California. They are shucked from oysters harvested from the day prior. Our oysters are sustainable due to the fact that their life cycle begins in one of our hatcheries in Quilcene, Washington or Kona, Hawaii.

Our oysters are processed in one of our HACCP approved and SQF certified plants in South Bend, WA, Bay City, OR, or Eureka, CA. In the production process oysters are maintained at 50 degrees or lower prior to shucking and 45 degrees after shucking. Product is shipped daily from our plants to maintain the freshness for our customers.

SeaRock brand oysters are full bodied and firm and are low in fat, calories and cholesterol and high in protein, iron, omega 3 fatty acids, calcium, zinc and vitamin C.

The Pacific Advantage. ...since 1941

- Oysters will be whole with muscles intact and with less than 2 cuts per 8 oz of volume
- Oysters will be packed with a sell by date of no more than 21 days
- Oysters will be packed within 95% of labeled fluid ounces
- Cases will be labeled with harvest date, harvest location and use by date



8 oz Jar

10 oz Jar

16 oz Jar

32 oz Jar

64 oz Tub

PacificSeafood

Clackamas, OR (503) 905-4500
www.pacificseafood.com

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