Year round availability
Farm raised in the Pacific Northwest
4-star Best Aquaculture Practices (BAP) certified oysters
Pacific Seafood is now the first, and only, company to offer four-Star Best Aquaculture Practices (BAP) certified oysters.

We are excited to share that Pacific Seafood is now the first, and only, company to offer four-Star Best Aquaculture Practices (BAP) certified oysters. As part of our dedication to providing the healthiest protein on the planet, third-party validation by BAP of our entire supply chain for oysters is critical. This certification is the first step toward our goal that all Pacific Seafood oysters achieve four-star certification.

BAP is the world’s most comprehensive third-party aquaculture certification program, with aquaculture standards encompassing environmental responsibility, social responsibility, food safety, animal health and welfare, and traceability. It’s also the only program to cover the entire aquaculture production chain — processing plants, farms, hatcheries and feed mills.

Because oysters feed naturally on phytoplankton in the seawater and therefore do not require feed from a feed mill, Pacific Seafood can now offer four-star BAP oysters, as opposed to just three-star BAP, as the entire supply chain meets BAP standards.

Four-star certified oysters are currently available in 10 oz SeaRock brand shucked tubs and the following in-shell oysters. Throughout this next year we are focused on certifying additional facilities and adding new four-star oyster products to the market. Interested customers are encouraged to reach out to their sales representative to find out about availability in their area.

**SeaRock Oysters**

| Small 10oz Tub | Item #141193 |

**In-Shell Oysters Available**

- King of the North
- Bruce’s Beach House
- Takara

(Other items will be added as they become available)