

Oyster Junky

From Murotsu, Hyogo, prefecture, japan



One Year Old oyster

-A gift from mineral-rich sea



Grow up in 12months as large size
as 24months-36 months oyster

Murotsu Bay

Two major rivers flow into Murotsu Bay.
Thanks to the mineral-rich nutrients
flowing from the mountain, the
bay is rich in phytoplankton that can be a
feed of oysters.

About Murotsu



The oyster from Murotsu is allowed to serve for eating raw.

No norovirus case had been reported in the area.

Murotsu(Hyogo prefecture)

Located in the western part of Japan facing Inland Sea

In old,Murotsu was prosperhistoryous as hab port.

Fresh Oyster for eating raw

Higher Meat to Shell rate

MUTOTSU : 30-35%

Others : 20-25%

Even small-sized shell is stuffed with fat meet and is equal to medium-sized regular shell meet.

Juicy and Fresh

Creamy like a milk

No particular Fishy smell



Refrigerated Shipping

Fresh Freezing live oyster right after harvesting

The Best-Before Date : 24months



- ✓ Can stock long time
- ✓ Small loss of oyster as you can defrost according to your need
- ✓ Can make a stable supply through the year
- ✓ Cost effective compare to live oysters

Special Freezing Technique

Less drip of water after defrosting



Regular freezing



Proton Freezing

Less drip of water means remain fresh to be eaten raw



Proton® freezing

When freezing, the cell is enlarged and damaged.

Proton® freezing will not damage the cell and prevent water-drip from running inside when defrosted.



Special Packaging(option)

12 pcs in a small bag



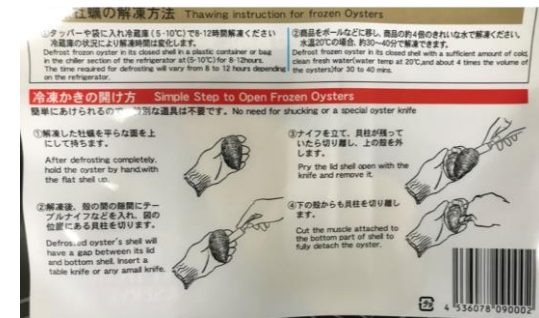
Brand :

Oyster Junky

Products name :

MUROTSU KAJIMOTO BAY OYSTER

- ✓ Convenient storing
- ✓ Easy to shell in the shop shelf
- ✓ Kind instruction for defrosting and opening shell.



冷凍銀付かき

No	Product Name	Origin	Standard	Product Image 1	Product Image 2	Features	Individual Packaging	Package (mm)	Net weight (kg)	Gross weight (kg)	Outer box size (mm)	Storage and Logistics	Expiry Date	Product Availability	Minimum Lot
1	Frozen oysters with shells (for raw consumption)	Murotsu, Hyogo	90g - 109g			<ul style="list-style-type: none"> •The average size of the meat is 30g, which is a super-large piece and a fully-loaded size. •We are proud to offer it as a valued premier oyster. 	Possible	710 x 600 nylon plastic bag	10kg	10.4kg	370 x 325 x 190 cardboard + tape + label	-18° C or below	2 years from the freezing date	Possible all year round (harvesting time from January to late April)	5 cases
2	Frozen oysters with shells (for raw consumption)	Murotsu, Hyogo	80g - 89g			<ul style="list-style-type: none"> •There is no size variation due to sorting within the 10g range. •The average size of the meat is 25g, which is large and easy-to-eat size. 	Possible	710 x 600 nylon plastic bag	10kg	10.4kg	370 x 325 x 190 cardboard + tape + label	-18° C or below	2 years from the freezing date	Possible all year round (harvesting time from January to late April)	5 cases
3	Frozen oysters with shells (for raw consumption)	Murotsu, Hyogo	60g - 79g			<ul style="list-style-type: none"> •The shell looks small, but it is voluminous because it is tightly packed against the shell. •It is popular with restaurants because it can reduce the unit price of pieces. 	Possible	710 x 600 nylon plastic bag	10kg	10.4kg	370 x 325 x 190 cardboard + tape + label	-18° C or below	2 years from the freezing date	Possible all year round (harvesting time from January to late April)	5 cases

Strict Quality Inspection

Compliance of Hygiene Law & Voluntary Internal Test

*Microorganism test

Item	Maximum	Method
Viable bacteria	50000/ g	Quantative
E. coli	230/100 g	MPN
Vibrio Parahaemolyticus	100/ g	NPM
Norovirus	Negative	RT-PCR

Tested by : Himeji PHI and Internal Inspection

* Measures to prevent contamination by foreign substances

	Preventive Action
Hair	Cap・White coat・Air Shower・lint roller

* Hygiene Management


	Frequency	検査内容
Stool Examination	Once a month	Dysentery, Salmonella, Typhus Paratyphoid A, EHEC (incl.O 157)

A certificate of inspection report

No. NI21-427-109
Date: 07-Jun-21

Client name:
HARIMANADA,Inc.

Kansai Environmental Center, Inc.
204-27, Kosaka, Naka-ku, Sakai City, Osaka
599-8276, Japan

The person in charge : Shinji Yamasato 

The result of submitted on 25-May-21 is as follows.

sample name	The Frozen shelled oyster from Hyogo(21-01-1)
mark matter	

inspection item	Result	unit	Method
Norovirus	Nagativity		RT-PCR
E.coli	18 under	MPN/100g	
Aerobic plate count	360	cfu/g	
Vibrio parahaemolyticus	3 under	MPN/g	

note
The laboratory procedure follows Standard methods of analysis in food safety regulation(microbe).

About Us



HARIMANADA CO., LTD

Founded : September 1997

President and CEO : Hiroyasu Nagara

Capital : 10 million yen

Housing : No. 912 Kako, Shirahama-cho, Himeji City, Hyogo Prefecture

Web : <http://www.harimanada.co.jp/>