

Les HUITRES KANDY

Dakhla Bay, on the coast of Southern Morocco, is our home where we grow, harvest, shuck and share great oysters. We call those oysters Huitres Kandy.

At CULTIMER company we take care and effort hand raising sustainable shellfish, which we proudly serve to you. Slurp one of our oysters from its shell, and you'll understand why we're so passionate about what we do.

We started out with the aim of cultivating the highest quality oysters possible, and that is still the driving principle behind Huitres Kandy. Good things grow slowly and that is what we have tried to do, developing sustainable aquaculture techniques to produce superior shellfish that taste wonderful while building a community of like-minded people.

PREMIUM



OYSTERS

Naturally sustainable

We are committed to supplying superiorité of oysters from an exceptional clean green environment, implementing organic practices, in our growing, harvesting and packing environments. The sustainable management of Moroccan coastline is of great importance to us. We are totally committed to working with the natural environment, for long term sustainability.

Oysters are an ocean-friendly seafood that do not require any feed or chemicals to raise. Their only impact on the environment is a positive one. And because they are farm raised, they help reduce pressure on wild oysters, which are overfished in many parts of the world.

Ranging in sizes from 40 to 170 grams and available year round, there's « les Huitres Kandy » for every occasion.





Company : CULTIMER
Tel: + 212 699543736
www.leshuitrekandy.co

