



# Les HUÎTRES KANDY

PREMIUM OYSTERS

## Quality Assured

All of our Oyster are farmed in approved export waters meeting strict E.U. (European Union Inspection Service) standards.

Our export product is packed in approved packing facility. Strict HACCP programs control our entire domestic and export procedures.

Morocco has adopted an internationally accepted Quality assurance program for the reduction of food safety risks of shellfish consumption. This program is carried out by l'Institut of Recherche Halieutique (INRH) allowing Marocain Shellfish to enjoy an enviable food safety record

## Sustainability

We are committed to supplying supériorité 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 environnement, for long term sustainability.



## Distribution

Cold chain compliance is important to us, we work closely with transport companies to ensure product temperature and handling is of the expected standard.

Whole live Pacific Oysters should be stored at 3 to 4° celsius and will keep for up to 10 days from harvest date.

**KANDY rachid**

General Manager

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Huîtres Kandy



Huîtres de Dakhla

