



# French Kiss Oyster



French Kiss Oysters are Eastern Oysters (*Crassostrea virginica*) that are from the clean North Atlantic waters of the Acadian Peninsula of New Brunswick, Canada. They are raised by the same people who raise Beau Soleil Oysters, with the same methods. French Kiss have a similar flavor profile to Beau Soleils. But as they grow out for a couple years longer, the French Kiss are larger than Beau Soleils.

Raised in floating bags, a process known as suspension culture, these Oysters move with the waves and tides of the bay. This movement causes the Oysters to rub against each other, providing a manicuring process that leaves them consistently sized, shaped and cleaned. To develop strong adductor muscles, the French Kiss are periodically exposed to the air and the rays of the sun.

Following *simple handling steps* will help keep the Oysters in top quality. The Monterey Bay Aquarium Seafood WATCH® rates farm-raised Oysters as a “Best Choice” because “most oyster farming operations are very well-managed and produce a sustainable product.”



Size	Shell Strength	Meat Yield	Salinity

## Sources



*Species Name*  
Crassostrea virginica



*Source*  
French Kiss come from the North Atlantic waters of Miramichi Bay, on the Acadian Peninsula of New Brunswick, Canada.



*Seasonality*  
French Kiss are available year round.



### *Fishing Method*

French Kiss are farm-raised by suspension culture.

## Features

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### *Flavor*

French Kiss have full meats that lead with medium-high salinity with a simple sugar finish.



### *Dietary Information*

Per 100g raw edible portion:

Calories 59

Fat 1.55g

Saturated Fat 0.443g

Protein 5.22g

Carbohydrate 5.53g

Iron 5.78mg

Sodium 178mg

Selenium 63.7mcg

Cholesterol 25mg

Source: USDA



### *Appearance*

With consistent size and shape, French Kiss have deep-cupped white shells with a dark crescent. They are perfectly paisley-shaped.



### *Form*

Fresh French Kiss are sold live in the shell.

## Uses

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### *Preparation*

French Kiss can be eaten raw on the half-shell. Do not use open or dead oysters. They can also be lightly cooked by baking, boiling, broiling, frying, grilling, roasting, smoking, and steaming.



### *Substitution*

For a smaller oyster from the same region with a similar taste, try Beau Soleils. Many different varieties of Oysters, including Atlantic Blue Points and Malpeques, can be substituted for French Kiss. Remember, when serving raw, oysters from different areas have very unique flavor profiles. When cooked the difference is more difficult to detect.



### *Handling*

Shellstock (Oysters in the shell) are live and should be stored in a container that will allow the oyster to breath, but does not allow air to flow and dehydrate the oyster. Cover the container or place a moist cloth over the oyster to prevent dehydration. Refrigerate between 34 and 38F. Always store your shellstock with the original shellstock certification tag as required by law. DO NOT ICE. DO NOT STORE IN WATER.

# Market

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## *Sizes and Cuts*

French Kiss average 3 to 3 ¼ inches in length and have high meat yields. They are hand packed in counts of 60 per round wooden box.



## *Pricing Scale*

Due to market and currency fluctuations, please contact your Seattle Fish Company of New Mexico associate for up-to-date market information and current pricing.



## *Shelf Life*

French Kiss, as with all shellstock, are distributed with an FDA Interstate Shellfish Tag which will state a date of harvest. Oysters may be consumed raw within 14 days. NEVER eat or serve an oyster that is open or dead, discard immediately.

Market Names
French Kiss Oyster
Where Caught
New Brunswick, Canada
How Caught
Farm-raised by suspension culture

