






**Kelly Galway Oysters, Wild native oyster (*Ostrea edulis*), Huître Plate, Flat Oyster**

<p><b><u>Kelly Native Oysters</u></b>  <b>(<i>Ostrea edulis</i>)</b> Export: (October to April)</p>	
<p><b><u>RADING</u></b>  Grade 3/0 (60-70 grams)  Grade 4/0 (70-90 grams)  Grade 5/0 (90-120 grams)</p>	
<p>Hand Packed in baskets with seaweed</p>	
<p><b><u>Order</u></b></p>	<p>Email: <a href="mailto:kellyoysters@eircom.net">kellyoysters@eircom.net</a>  Tel: +353 (0)91 796120</p>

**Taste the Difference**

It is the taste that has made Kelly Galway oysters famous the world over. All oysters provided by us are sourced from carefully managed oyster fisheries along the West Coast of Ireland and are then relayed in the rich estuarine water of our own oyster bed, where they fatten and develop their own unique flavour. And what a flavour with the Atlantic flushing in twice daily mixing with the rich fresh waters from the Clarinbridge and Kilcolgan rivers giving just the right mix of water. Then the oysters themselves filtering up to 11 litres of this pristine water every hour. Multiply that by the time it takes to grow to edible maturity, and you may indeed believe you hold in your mouth the very essence of the ocean.

Michael Kelly (Shellfish) Ltd.  
“Aisling”, Tyrone, Kilcolgan, Co. Galway. IRELAND

EU Approval No. IE GY 0068 EC

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