

Delicious | Nutritious | Sustainable

Ninigret Cup Oysters (*Crassostrea virginica*)

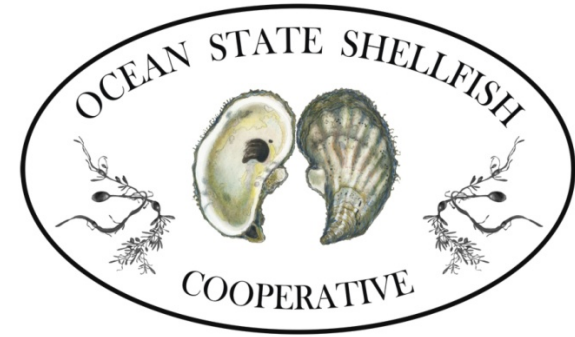
Harvest Location – Ninigret (Charlestown)
Pond, Rhode Island

Grower – Rob Krause – Ninigret Oyster Farm

Growout Method – Rack and Bag nursery;
bottom culture grow-out harvested
in modified rack -n- bag system.

Flavor Influenced By:

- Salinity – 22-28 parts per thousand salinity (35 parts per thousand is full oceanic salinity)
- Bottom Makeup – Clay and hard packed sand.
- Flavor Profile – Subtle brine with a thick creamy finish.



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