

Oyster Appraisal Guide

The freshest and tastiest oyster is the oyster that's just been shucked and served immediately...

Name of Oyster The oyster is usually named from where it's cultivated.	
1.	3.
2.	4.

Appearance Approximate shell length (inches), cup depth (shallow/medium/deep), shell shape and/or colour.	
1. inch. Cup: S M D	3. inch. Cup: S M D
2. inch. Cup: S M D	4. inch. Cup: S M D

Texture Describe the texture of the meat. Examples: Chewy, Delicate, Firm, Juicy, Meaty, Plump, Silky, Soft, Smooth.	
1.	3.
2.	4.

Brininess & Sweetness Rate the level of brininess/sweetness out of 10. Neutral = 1; 10 = Very High Salt/Sweet.			
1. Briny /10	1. Sweet /10	3. Briny /10	3. Sweet /10
2. Briny /10	2. Sweet /10	4. Briny /10	4. Sweet /10

Body Identify and describe the succession of flavour: Usually a succession of two flavour notes.*	
1. then,	3. then,
2. then,	4. then,

Finish Identify and describe the specific taste at the end: The one flavour note that lingers on the palate.*	
1.	3.
2.	4.

*Examples of flavour notes: apple, avocado, bark, brackish, briny, buttery, celery, citrus, creamy butter, creamy cheese, cut grass, driftwood, green wood, herb, cashew, copper, cucumber, earthy, fresh clean sea, lettuce, lemon, lime, mango, melon, metallic, mixed lettuce, mushroom, nutty, ocean, parsley, pear, pecan, salted butter, salty, soy, tangy, tin, walnut, watermelon, woody, zinc.

Appraiser's Name: _____



The oyster is often named from where it's cultivated...

Each oyster is unique, with its flavours influenced by its own 'merroir' (similar to wine and 'terroir').

Oysters have characteristics and flavour unique to their specific site location, waters, climates, and seasons.

For example: Maldon Pacific Oysters are cultivated and harvested from a large part of the River Blackwater Estuary which has significant salt marshes (coastal grass that is flooded and drained by salt water tides) on the banks of the river. As a result, the unique flavour of Maldon Pacific Oysters includes distinct notes of the fresh clean sea, and coastal grass.

Oyster connoisseurs can usually identify what area an oyster comes from by the appearance of its shell and/or its unique flavour.

How to eat raw oysters...

Once shucked and served, the oyster should have a small pool of clear sea water (the oyster's liquor) with the oyster meat in the bottom of the cupped shell. The oyster's liquor is robust in flavour, and is essential to the oyster's taste experience...don't spill it or pour it out!

Use a fork to swirl the oyster meat a little to check that the oyster meat is detached from the cupped shell.

To taste, lift the cupped shell to your lips and tip the shell a little to take a sip of the oyster's liquor.

Next, tip the shell further and take in the oyster meat. Wait a few seconds for the fresh clean taste of the sea.

Then, chew the oyster meat slowly a few times to release the succession of distinctive and subtle flavour notes. Finally, swallow.

Now reach for another...

Try raw oysters with a squeeze of lemon juice, or a few drops of Tabasco Red Pepper Sauce.

A top super-food...

The humble oyster is considered one of the top super-foods in the world by nutritionists.

The oyster is very high in essential vitamins, important minerals, vital Omega-3 fatty acids, and protein.

The oyster is one of the few foods that contain all nine essential amino acids.

The oyster is low in calories, fats, fatty acids and cholesterol. The total calories in half a dozen raw oysters are less than 3% of the recommended calorie intake for the normal person per day!

Zinc power

The oyster is the world's Number One zinc-rich food is the raw oyster; Number Two is the cooked oyster!

Zinc is absolutely crucial for the body.

The body doesn't produce zinc; it depends on external sources for its supply. Consume two to three fresh oysters to deliver a full day's supply of zinc for your body.

Eat fresh oysters for your boost of zinc power!