

## Oyster Methods of Sale

Unshucked oysters may be legally sold one of three ways: 1) **dry volume**, 2) **net weight**, or 3) **count**. The amount in each sack must be accurately labeled in the 'quantity' field on the harvest tag.



### Legal quantities, and how they may be labeled



The quantity of oysters for sale must be accurately labeled by volume, weight or count in the "quantity" field on the harvest tag. Sacks and barrels must contain correct when they are delivered to buyers.

#### DRY VOLUME.

Legal standards of measurement include:

1. Barrel - containing 3 bushels (6451.26 cubic inches) and is the equivalent of 2 sacks/baskets.
2. Sack - containing 1.5 bushels (3225.63 cubic inches).
3. Minisack - containing 0.5 bushels (1075.21 inches) and is the equivalent of 1/3 sack/basket.



#### NET WEIGHT.

Use a scale certified by Louisiana Department of Agriculture & Forestry (LDAF) to record the weight of the oysters in your sack (not including the sack!).

#### COUNT.

Providing an actual count of the number of oysters in your container.

For complete details on commercial oyster harvest regulations, visit [bit.ly/LDWF-oyster](http://bit.ly/LDWF-oyster) or [bit.ly/weights\\_measures](http://bit.ly/weights_measures)

Oyster landings must be reported on paper trip tickets or via the electronic reporting system as a whole sack, bushel, or barrel. Note: A minisack is not an acceptable reporting unit for trip tickets and must be converted to a standard sack.

### HOW TO CORRECTLY MEASURE VOLUME

It is difficult to precisely measure the volume of a sack—one-half barrel, 1.5 bushels, or exactly 3225.63 cubic inches.

There are baskets available that will measure close to the legal amount of oysters when filled to 1.5 inches from the top. LDAF will certify such metal baskets so you can use it with confidence; contact the Weights and Measures Section at 225-925-3780.

If you prefer to measure your own containers, use the formula for a truncated cone:



$$V = \frac{\pi (R_1^2 + R_1R_2 + R_2^2)H}{3}$$

### Legal measurements for fresh, shucked oysters



Oyster meats, removed from the shell, may be sold either by volume or net drained weight. Only one measurement shall be chosen and shall be clearly indicated on the container. For meats sold by volume, a maximum of

15% free liquid by weight is allowed. Count may only be used at **final retail sale**. Prepackaged oysters sold by count must be accompanied by net drained weight.

Half shell oysters may only be sold by net drained weight (excluding weight of shell) or by count.

