Juvenile oysters are set onto sticks or slats and then grow out in trays, baskets and rafts in pristine Australian oceans. Surrounding water is tested and monitored for pests and diseases which may impact on the oysters' health and present a food safety risk for consumers. This is consistent with domestic and export requirements.

Some oysters need to be moved to other water bodies so they expel toxins that can build up from consuming algae and pose health concerns. This is done in either a farm setting (depuration) or in another natural water body (relaying). This is a domestic safety requirement.

Oysters are harvested and graded by size. If the oysters are exported to Singapore as a frozen product, they are required to have a lab test for Norovirus.

Unshucked (unopened) oysters are transported in specialised containers before and during their export to Singapore. These containers keep the temperature constant, preventing any food safety risks.

Fresh oysters are inspected on arrival in Singapore and must be accompanied with a health certificate. Frozen oysters are also required to be accompanied by Norovirus test results.

Premium Australian oysters are available at markets. Sometimes additional importer specific commercial requirements may apply.

Delicious Australian oysters can be enjoyed in Singapore.