



Peculiarities:

Most Blue mussels, *Mytilus edulis*, in Denmark & the Netherlands are MSC certified. But they are commonly harvested throughout the world, from both wild and farmed sources. Mussels are a popular ingredient in many seafood dishes: seafood cocktail , paella, pasta, salads....

Commercial name:

Blue mussel

Scientific name:

Mytilus edulis

Family:

Mytilidae

Catch area:

North-East Atlantic Ocean

Fishing method:

Mussel dredge and bottom culture

Catch season:

Year round except June, July and August.

Estimated volume/year:

Available as:

Cooked mussel meat

Available sizes:

Meat: 200-300 pcs/lb up to 500-800 pcs/lb

Sustainability details:

About 17 fisheries have been MSC certified and are either dredged or rope grown mussels. All except one come from FAO 27.



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