



The Chilean mussels are caught and cultivated in the cold nutrient rich waters in Chile and grow on ropes.

Around 74% of Chilean mussel meat is exported to Europe.

Chilean mussel meat is very tasty.

Product Information

Scientific name:	<i>Mytilus chilensis</i>
Origin:	Caught and grown in Chile
Composition:	90% mussels + 10% glaze
Size:	100-200 pcs/lb
Treatment:	Cooked and shelled
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Ingredient for e.g., pasta and rice dishes
Preparation:	Ready to serve (warm or cold)

Packaging Information

Packaging CU:	1 kg bag – 900g e	
Packaging MC:	10 x 1 kg	
Brand options:	Elite	Languages on pack: NL, FR, DE, GB
Cartons/Europallet:	64 (8 layers x 8 cartons)	