



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:	45% mussels + 55% breading
Size:	N.A.
Treatment:	Cooked, shelled and breaded
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Snack, appetiser
Preparation:	Deep fry or oven cook

Packaging Information

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