



**Peculiarities:**

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.

**Commercial name:**

Chilean mussel meat

**Scientific name:**

*Mytilus chilensis*

**Family:**

Mytilidae

**Catch area:**

Chile

**Fishing method:**

Catch and grow

**Catch season:**

Harvest: November/December-June

**Estimated volume/year:**

**Available as:**

Cooked

**Available sizes:**

Meat: 100-200 pcs/lb up to 300-500 pcs/lb

**Sustainability details:**

The Chilean mussel fishery and suspended culture from which Morubel mostly sources mussel meat is now MSC or ASC certified.



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