



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% protective glaze
Size:	100-200; 200-300 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
Cartons/Europallet:	64 (8 layers x 8 cartons)

Languages on pack: NL, FR, DE, GB



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