



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

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.



This product comes from an MSC certified fishery.

