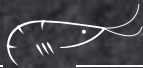


Cooke



MORUBEL

BLUE MUSSELMEAT



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MORUBEL

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BLUE MUSSELMEAT

Specie: *Mytilus edulis*

Most Blue mussels, *Mytilus edulis*, in Denmark & the Netherlands are MSC certified. But they are commonly harvested throughout the world, from both wild and farmed sources. Mussels are a popular ingredient in many seafood dishes: seafood cocktail, paella, pasta, salads...

Certification:



Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that ensures traceability of wild seafood harvested from MSC-certified fisheries through to the customer.

Sizes:

Meat: 200-300, 300-500, 500-800 pcs/lb

Allergens: mollusc



Average nutritional values per 100g	
Energie	420 kJ/ 100 kcal
Fat	3 g
- of which saturated	0,4 g
Carbohydrates	3 g
- of which sugars	<0,1 g
Protein	15 g
Salt	1,4 g

Preparation:

The cooked musselmeat is ready to served in a salad or added in a hot meal. Just place the product in the refrigerator for a few hours.

Available packaging:

250g-400g box
250g-2,5Kg pillow bag
5Kg-10Kg bulk