



Description

In the past fresh mussels were only available in the months with an "r" in their name; modern cooling and preservation technology makes them available year round.

Mussels are filter feeders - meaning that they filter plankton and other small organisms that float in the water - and live in tidal areas.



This product comes from an MSC certified fishery.

Commercial name	Blue mussel
Scientific name	<i>Mytilus edulis</i>
Family	Mytilidae
Catch area	North-East Atlantic Ocean
Catch method	Mussel dredge and bottom culture
Catch season	Year round except June, July and August
Estimated volume/year	30,000 T Limfjord fishery and 56,600 T Netherlands, both MSC
Available as	Frozen and chilled, cooked mussel meat
Available sizes	Meat: 200-300 pcs/lb up to 500-800 pcs/lb
Sustainability details	Blue mussels from Limfjord in Denmark have an MSC certificate since 2010. Dutch blue mussels were MSC certified in 2011 and more mussel fisheries are under assessment.



Heiploeg is a member of BSCI

