


**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**

*Mytilus edulis*

**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

