


Description

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



This product comes from an MSC certified fishery.

Commercial name

Chilean mussel meat

Scientific name
Mytilus chilensis
Family
Mytilidae
Catch area

Chile

Catch method

Catch and grow

Catch season

Harvest: November/December-June

Estimated volume/year

N/A

Available as

Frozen and chilled, 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 Heiploeg sources their mussel meat are MSC certified available.



Heiploeg is a member of BSCI

