

OCEANPRIME FROZEN MUSSELS

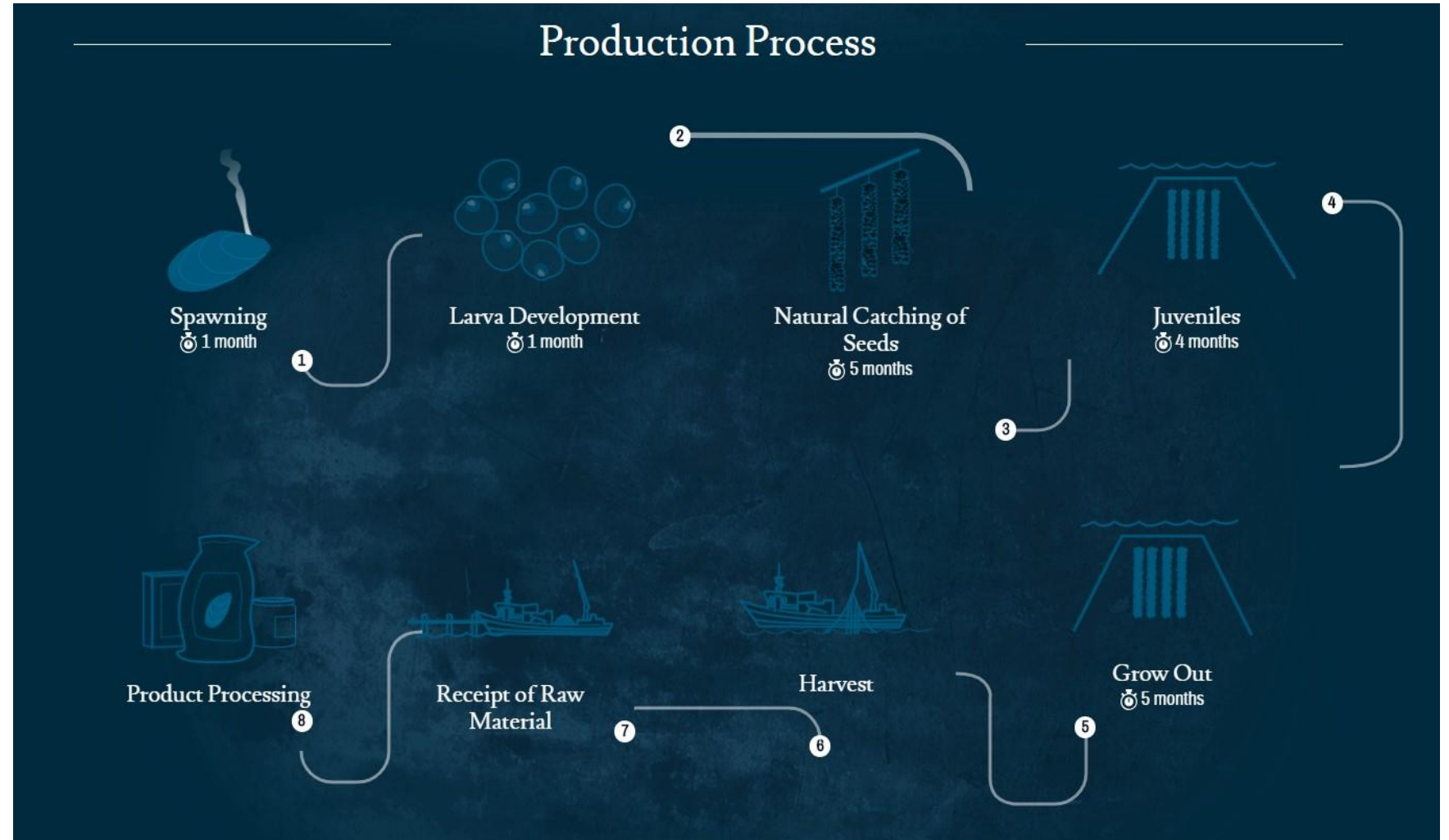
FACTS:

- Common Name: Blue Mussel
- Scientific Name: *Mytilus chilensis*
- Country Origin: Chile
- Harvest Method: Rope Cultured, Off-Bottom
- Sustainable Seafood Rank: Ocean Wise, BAP Certified
- Food Safety: HACCP, BRC Certified
- Sizing: 100-200 per Kilogram Meat/20-35 per Pound Whole
- Shelf Life: 24 months at -18C from production date
- Production: Cooked, Individually Frozen



Our mussels are farmed in the cold, crystalline waters of Chiloé, an island located in southern Chile's 10th region with a long tradition of farming marine life. It's known for its quality and purity of its waters.

These cold, clear waters, rich in phytoplankton and free of contaminants, allow mussels to be raised in a safe environment, aspiring to obtain a product with unique flavor and texture.





HEALTHY MUSSELS

- Mussels are a healthy & nutritious cultured food.
- Given the excellent conditions in which mussels are farmed and processed in the far south of Chile, this product is as natural as any farmed product can be. As it grows, it feeds directly off nutrients found in the inland sea of Chiloé Island, with no human intervention.
- Chilean mussels are a healthy and nutritious product, rich in protein, vitamins and omega-3 fatty acids, that provide a large number of minerals including iron, calcium, magnesium, potassium and iodine. They are also rich in folic acid and vitamin E and have low cholesterol and high phospholipid levels. They are ideal for diets aiming to control weight and high blood pressure.





FROZEN MUSSELS

OCEANPRIME MUSSEL MEAT

Item # 145940
10x862g Case
100-200pcs/KG

OCEANPRIME WHOLE MUSSELS

Item # 484960
10x1LB Case
20-35pcs/LB



SEACORE SEAFOOD INC.

Phone: 905-SEAFOOD (905-732-3663) | 1-800-563-6222 | Fax: 905-856-9445
Email: orders@seacore.ca | Web: www.seacore.ca

