



Seacore Seafood Inc.

The Source For All Your Seafood Needs

SPAWNING SEASON FOR MUSSELS

The traditional mussel 'spawning season' typically occurs during the latter part of spring, however it is unpredictable. Seacore Seafood only buys from reputable suppliers that do everything in their power to maintain the consistent supply that customers are used to. However, there may still be the chance of mussels spawning which in turn can shorten the shell-life of the live cultured mussels.

Spawning is the mussels attempt to reproduce and it does NOT affect the quality or taste of the meat. However, if the spawn is allowed to go unchecked, it will produce a very rancid odour resulting in 'non-saleable' product.

Mussels spawning can easily be detected by the presence of a thick light orange liquid that can be seen on the sides of the bags or in the bottom of the box. If this liquid is allowed to dry it will produce a rancid odour. One mussel releasing spawn will trigger other mussels

to do the same, thus compounding the problem.

THINGS YOU CAN DO TO HELP:

- Visually inspect the mussels for the orange liquid.
- Keep an appropriate temperature of (0 to 4°C) & handle them with care.
- If there is any sign of spawning, rinse the mussels with COLD FRESHWATER. Drain any liquid out of the box/container.



Please contact our office for further information.

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