

CHILEAN MUSSELS

Mytilus chilensis





Sensory Characteristics:

A very firm, yet delicate earthy

flavor, Orange colored meat.

One of the most under rated

shellfish. Extremely versatile

seafood, great in sauces and

COOL: farm raised, Chile

Warehouse Specifications:

Master Case Dimensions:

Gross Weight: Pallet Configuration:

Nutritional Value:

Per 100gram serving size

Calories (kcal) 86 Total Fat 2.24g Saturated 0.425g Monounsaturated 0.507g Polyunsaturated 0.606g Cholesterol 28mg Sodium 286mg Total Carb 3.69g Dietary Fiber 0.0g Sugars 0.0g Protein 11.90g Vitamin A 160iu Vitamin C 8.0mg Calcium 26mg Iron 3.95mg

General Information:

A purple, blue or occasionally brown outer shell with an interior having a border of dark blue to violet surrounding a pearly white interior. The shell is smooth but typically has some growth lines.

Latin Name:

Mytilus chilensis

Fishing Season:

Year round due to cultivation.

Ingredients:

Mussels

pastas.

Quality Control: HACCP

Average size and Weight:

The shape is roughly an elongate triangle, up to 4 in (10 cm) at its widest dimension. Up to 5" + in Length.

Product Available / Frozen

Cooked whole Mussels in shell Cooked Mussel Meats Both products are graded by the ct per kilogram.



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