



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	<i>Mytilus chilensis</i>
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

