

When it comes to mussels, there's a fine line between perfection and disappointment. We appreciate the need to demand quality in every single shell, which is why every crop is cultivated for maximum flavor and texture. Our rope grown Chilean mussels are raised in their natural waters, and are monitored throughout the entire harvest cycle to ensure you receive a quality product, every time!

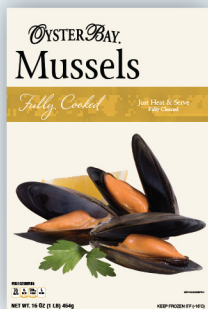


Menu Ideas:

The recipes are endless with Oyster Bay mussels. Serve them in a spicy marinara sauce or in a white wine, shallot, and parsley broth. For a new twist, try a Thai red curry broth, paella, or cioppino. Whatever you choose to create, Oyster Bay mussels will not disappoint.



Learn more at www.harborseafood.com



Whole Shell

1 lb
Whole, Fully Cooked/Cleaned
Item No. 645133
GTIN 10049029013421

Half Shell

2 x 5 lb
Whole, Fully Cooked/Cleaned Bag
Item No. 645210
GTIN 10049029013629

Mussel Meat

2 x 5 lb
Whole, Fully Cooked/Cleaned Bag
Item No. 645200
GTIN 100490290137289

Product Description	Whole Shell 1 lb	Half Shell 5 lb	Mussel Meat 5 lb
Pack Size	10 x 1 lb	2 x 5 lb	2 x 5 lb
Master Case Net Weight	24 lb	10 lb	10 lb
Case Dimensions & Case Cube	12.6"L x 10"W x 6.3"H • 0.459	11.2"L x 10"W x 4.6"H • 0.298	11.2"L x 10"W x 4.6"H • 0.298
Pallet Ti x Hi	12 x 10	7 x 9	7 x 9
Method of Catch	Farm Raised	Farm Raised	Farm Raised
Storage	Keep Frozen	Keep Frozen	Keep Frozen
Shelf Life	24 months	24 months	24 months
Species	<i>Mytilus chilensis</i>	<i>Mytilus chilensis</i>	<i>Mytilus chilensis</i>
Country of Origin	Chile	Chile	Chile