

Frozen *Mussels*



- All natural, packed to HACCP quality standards
- Year round availability and stable pricing
- 100% yield, no wasted product, no gapers

- Rope Cultured**
- Fully cleaned, no prep labor - mussels are sand free and de-bearded
 - Competitively priced compared to fresh mussels
 - Easy to prepare, mussels are pre-cooked; just reheat and serve

Individually Quick Frozen Meats

Medium: 90-150 per lb. **Product Code #5090**

Large: 70-90 per lb. **Product Code #5070**

Pack: 2-5 lb. bags per master



90-150 CT

70-90 CT

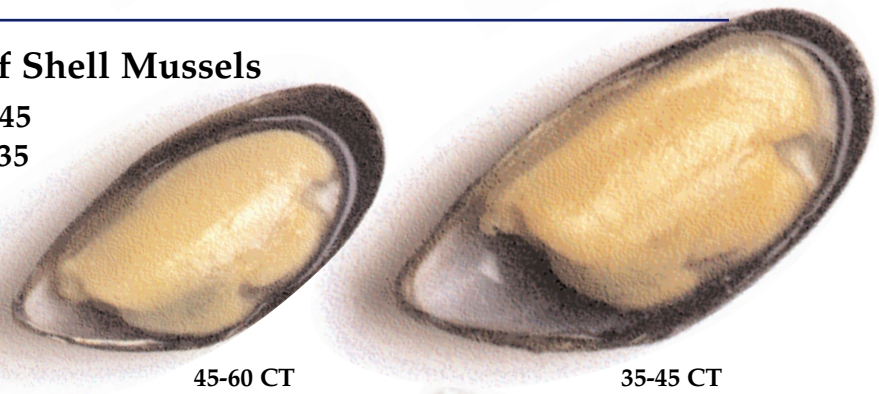
Fully cooked meats, eat cold or hot
Great for salads, sauces and pasta dishes

Individually Quick Frozen Half Shell Mussels

Small: 45-60 per lb. **Product Code #5045**

Large: 35-45 per lb. **Product Code #5035**

Pack: 2-5 lb. bags per master



45-60 CT

35-45 CT

Serve as a cold half shell appetizer,
Add to paella or bouillabaisse

Vacuum Packed Wholeshell Mussels

Size: 23-29 per lb. **Product Code #5023**

Pack: 10-1 lb. bags per master



23-29 CT

Vacuum pack process retains the mussel's natural juice.
Reheat by boiling or steaming in the bag or steaming or sautéing out of the bag. Preparation takes about 6-8 minutes.
Great for marinara, steamed mussels, paella, bouillabaisse, or any recipe calling for shellfish.