



PanaPesca

Applying the Science of Quality™

FROZEN **NEW ZEALAND GREENSHELL MUSSELS**



- All Natural - rope cultured premium New Zealand Greenshell Mussels
- Fully Cleaned - no prep labor, mussels are sand free and de-bearded

ROPE CULTURED

- Peak Season - seasonal harvesting insures premium meat yield
- 100% yield - no wasted product, no gapers
- Profitable – mussels have a high perceived value in relation to their cost, making them a profitable menu addition
- Easy to Prepare – already cooked, just heat and serve



Vacuum Packed Wholeshell Mussels

PANAPESCA CODE	DESCRIPTION	PACK
5011	PanaPesca New Zealand Greenshell Mussels, fully cooked, individually quick frozen, vacuum packed, 11-15 ct. per pound	5/2 lb.

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.