



*“Quality starts when you lock in the freshness; we can do this in record time!”*

### Product Presentation

- Whole Mussels  
Fresh&Frozen
- Whole Mussels  
Precooked&Frozen
- Half Shell Mussels
- Mussels Meat

### Primary Packing

- Transparent Vacuum Sealed Bag

### Secondary Packing

- Master Box

### Minimum Order

100Kg / 220Lbs

### More Information

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## *Mytilus chilensis* **Mussels**

**Also Known as:** Chilean Blue Mussel, Choritos, Mejillones, Chorito Quilmahue, Moule du Pacifique



### Product Overview

The delicious briny aroma that mussels release and the broth their juices create as they cook adds to their wonderful versatility. This broth can be used as the base for an almost infinite variety of soups, seafood stews, and sauces. Mussels can also be lightly broiled on the half shell, deep-fried, stuffed tossed into salads, or even grilled. They have a very high (47%) meat yield, and a great flavor.

You can't go wrong with Isla del Rey's Chilean Blue Mussels. They are fresh, tasty and pure!

### Origin

Chilean Blue Mussels are found in pure waters of Southern Chile. Mussels are bivalve molluscs which eat microscopic plankton that they filter from more than 24 gallons of crystal clean Chilean ocean water a day.

At Isla del Rey all bivalve molluscs are tested and certified to be free of toxins. Mussels are grown on ropes (suspended culture), in cultivated beds (bottom culture) or simply dredged offshore from natural beds. The blue mussel has a smooth elongated blue to blue-black shell. Mussels commonly range in size from two to over four inches in length, and the succulent meats range in color from yellow to orange. Cultivated mussels are harvested throughout Chile year round while wild mussels are protected from November 1 through December 31.

**Fishing Method:** Rope-grown, bottom cultured and wild dredged.

Nutritional Information		100grs / 3.5 oz
<b>Ingredients</b>	<b>Mussels, Salt</b>	
<b>Calories</b>	<b>123 K/Cal.</b>	
<b>Fat</b>	<b>2.6 gr.</b>	
<b>Protein</b>	<b>15 gr.</b>	
<b>Cholesterol</b>	<b>78 mgr.</b>	
<b>Sodium</b>	<b>291 mgr.</b>	
<b>Calcium</b>	<b>50 mgr.</b>	

### Other Isla del Rey Products

- Golden Kingclip
- Kingcrab
- Mussels
- Octopus
- Chilean Seabass
- Sea Urchin
- Scallops
- Smoked Salmon
- Snow Crab
- Stone Crab
- Trophon Top Shell