



Rope Cultivated PEI Blue Mussels

Blue Bay mussels come from the naturally cold and pristine waters that surround the coasts of Prince Edward Island, Canada. This area is known for the best quality mussels in the world. Fresh from the farms through the factory and delivered to you, Blue Bay mussels are produced by Atlantic Aqua Farms with a single focus, premium quality.

The waters around PEI are regularly inspected as part of the Canadian Shellfish Sanitation Program which ensures coastal waters are clean and the mussels are free of any toxins. To start the process, Blue Bay mussel seeds are collected on ropes suspended in the water as part of a naturally occurring, renewable and expandable supply. Mussels are cultivated in mesh “socks” suspended in the water column where it takes about 18-24 months for them to reach a market size of about 2.5”. This method of aquaculture is widely recognized as the most environmentally responsible because it does not involve dredging the ocean floor.

Atlantic Aqua Farms is the #1 supplier of live, PEI mussels in North America. Our plants are fully CFIA/HACCP compliant and regularly undergo stringent 3rd party audits. We are also the only PEI mussel company that has been Global Food Safety Initiative (GFSI) certified.

Live mussels are processed with care and gentle handling to ensure they are not stressed and arrive into the markets as vibrant, healthy and strong. Blue Bay mussels are washed, cleaned, de-bearded and graded before packing. “Not all PEI mussels are created equal” as we are known for our premium quality. Blue Bay mussels are clean, uniform of size along with consistently good meat to shell ratios – they are “pot ready” for chefs.

Delicious and versatile Blue Bay mussels are naturally low in calories and a good source of Omega-3’s. Always 100% natural and contain no additives, preservatives, chemicals, hormones or antibiotics.

Storage & Handling: Mussels should be kept under refrigeration at 32-40 degrees F. Store mussels buried in ice, allowing for the melt water to drain. Mussels can drown if allowed to sit in melt water. Re-ice as necessary. Mussels also require air when out of water, be sure the storage container has at least a small opening, unless the package is specifically designed to remain sealed until use. Direct contact with blowing air is not recommended, it will dry out the mussels and shorten shelf life. Properly stored mussels stay fresh 14 days from the pack date. Mussels naturally open and close their shells while in storage. A gaping mussel does not automatically mean the mussel is dead. If a mussel remains "gaping", run cold fresh water over the mussel while tapping, agitating or lightly squeezing the open mussel between your fingers; in most cases the mussel will close up tightly. Discard any gaping mussels that don't close on their own, as well as any with cracked or broken shells.

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