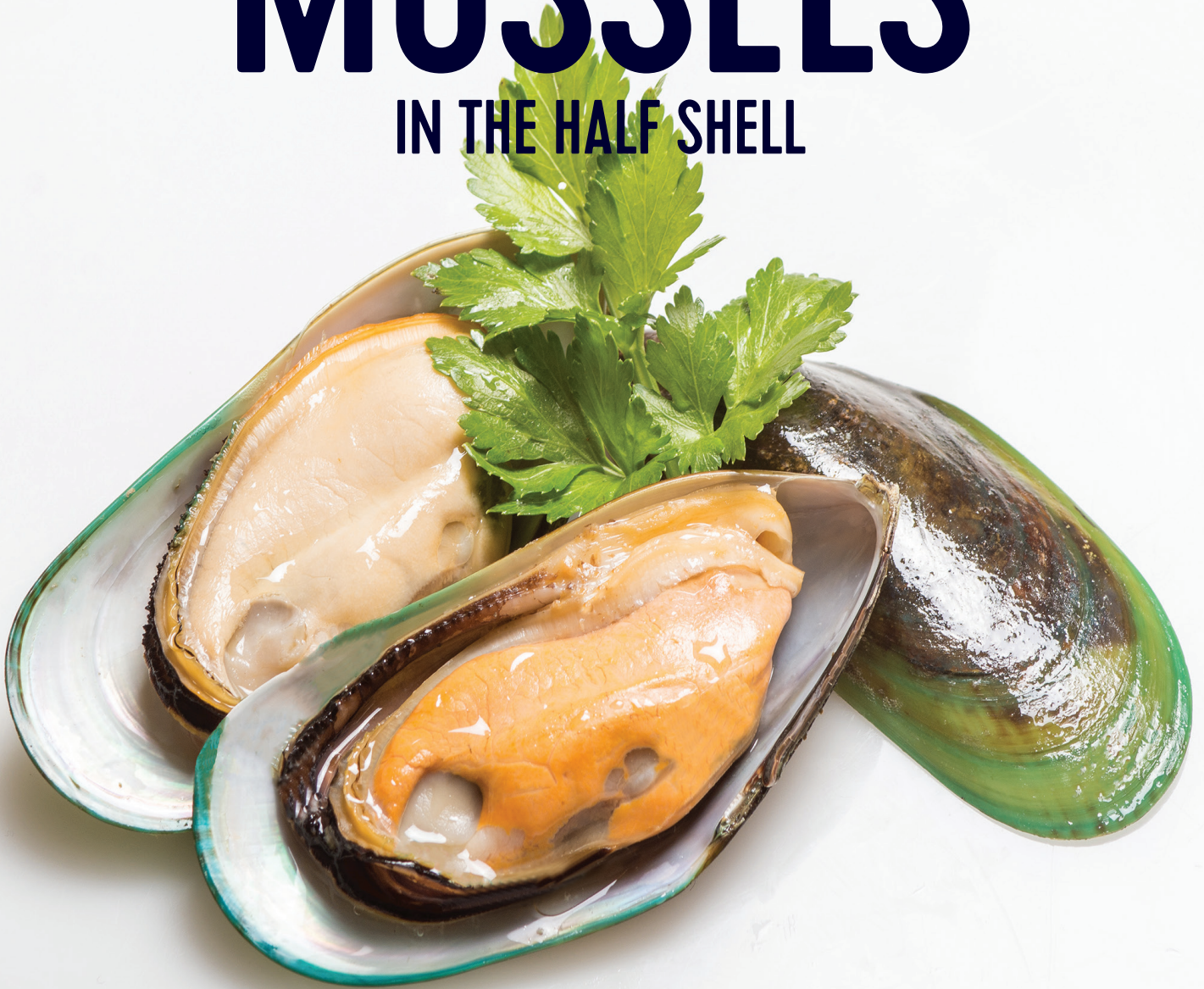




# GREENSHELL<sup>TM</sup> MUSSELS

IN THE HALF SHELL



# GREENSHELL™ MUSSELS

## IN THE HALF SHELL

Nestled in their distinctive emerald green shell, the New Zealand Greenshell™ Mussel has succulent plump meat and a sweet, tender taste.

**Scientific name**  
Perna canaliculus

**Availability**  
All year round (Peak season: September-June).

**Average weight**  
24-30g

**Average length**  
10-15cm, Reaching 23cm.

**Shelf life**  
24 months

**Keep frozen**  
at -18°C (0°F) or below.

**Nutrition information**

AVERAGE QUANTITY PER 100g	
Energy	427kJ
Protein	14.7g
Fat, total	2.5g
- saturated	<1.0g
Carbohydrate	5.1g
- sugars	1g
Sodium	550mg

**Sustainability**

New Zealand Greenshell™ Mussels are often referenced as one of the best sustainable seafood options. Every farm must operate in accordance with a resource consent that sets strict conditions determined and enforced by the local council. Greenshell™ Mussels are governed by provisions within the Resource Management Act and the Aquaculture Act.



**Cooking methods**

Greenshell™ Mussels are plump and richly flavoured. This versatile shellfish can be served hot or cold and cooked in a myriad of ways: bake, grill, sauté, barbeque, fry, curry, marinate, soup/ chowder, smoke or steam.



**Product details**

**Halfshell grades**

Large 1kg, 2lb  
Medium 1kg, 2lb  
Small 1kg, 2lb

**Approx. Count**

1kg (-30), 2lb (-27),  
1kg (30-45), 2lb (27-41)  
1kg (45+), 2lb (41+)

**Carton weight**

12kg & 10.9kg/ 24lb



Learn more at  
[www.talleys.co.nz](http://www.talleys.co.nz)

