



GREENSHELLTM MUSSELS

WHOLE COOKED



GREENSHELL™ MUSSELS

WHOLE COOKED

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
50g

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

Pack weight
500g
1kg
2lb

Carton weight
10kg, 24lb



Learn more at
www.talleys.co.nz

