

LIVE MUSSELS CARE SHEET

Live mussels are sensitive to temperature change; they will deteriorate or die if not handled with care. They can live out of water for up to 7 days if they are handled correctly. Please read below and contact us if you have any additional questions.

TEMPERATURE:

- We recommend checking the temperature of the mussels with a probe by inserting in the middle of the box to get a proper reading
- Do not check the temperature right under the ice pack as the reading will be incorrect

✘ Incorrect



✘ Incorrect

Taking a proper reading:

- Move ice pack
- Move top layer of mussels
- Take temp in the middle

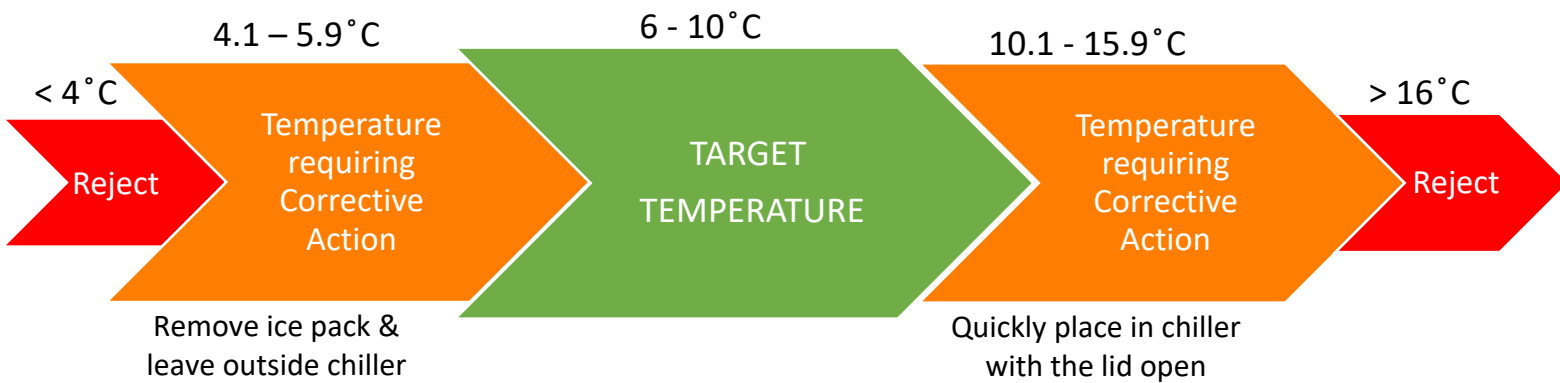


✔ Correct



✔ Correct

- Our freight companies do their best to guarantee your mussels arrive at the optimum temperature
- The best shelf life is achieved for live mussels when they are kept at a constant temperature of between 6 - 10°C. Temperatures outside these parameters may lead to hypothermia or kill them through overheating
- Reject temperatures are less than 4°C or above 16°C



STORAGE and HANDLING:

- **Never submerge the mussels in fresh water as they will die.**
- When storing live mussels in enclosed containers, the container needs to be drained every 24 hours. Mussels can be washed but care must be taken as substantial amounts of fresh water will kill them.
- Always remove any broken mussels.
- Floating mussels are not necessarily dead. Sometimes your mussels will simply float because they close up so tightly to protect themselves. It can be a good thing and mean that they are strong & alive.
- Open or gaping mussels are usually a result of either the mussel getting too cold, or the mussel has relaxed and is looking for food. The basic test is to take out the gaping mussel and leave on the bench for a couple of minutes, or just gently tap. Discard if not closing.

All the mussels below are very much alive: gaping, slightly open and closed:



✓ Alive

↓ Just tap ↓

✗ Dead



- Any drip loss of up to 5-8% of the initial package weight is considered usual and reasonable.
- The mussels will rehydrate when placed in a tank or salt water bath.
- The recommended water salinity for mussels is 2.5% (25 g salt per litre of water).
- When putting live mussels into a mussel machine always take the mussels from the container rather than pouring the contents of the container into the machine, this prevents waste and contaminants being added to the machine.
- It is recommended that the mussels are quickly rinsed under cold running water before placing in the machine (quick spray, do not soak in fresh water).



Contact: email info@millsbaymussels.co.nz or dial 021-579-164