

Northern Mussel



Northern Mussel is fished with dredges on small boats that land the catch every day. To ensure high quality The catch is iced on board and gets fast to processing plant. The cold waters around Iceland help keep the mussel fresh from the ocean to packing.



The northern mussel is a native species in Iceland and is common in the coast line specially on the west coast of Iceland. Its mostly close to kelp forests in streams where the ocean is moving rapidly with good food sources.



Northern mussels

- Latin Name – *Modiolus modiolus*
- Weight 22-30 pcs pr kg.
- Shell length width 10 – 30 cm
- Meat yield average 15-25%



Processing and packing

- The mussel is kept in ice from fishing to processing
- Only live (closed) mussels, are processed
- The mussels are slow cooked at 85°C for 4-8 minutes
- **Catering box** –3 kg
- **Palletizing**; 156 boxes per standard euro pallet - 504 kg and industrial high pallet 240 boxes and 720 kg.

