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SPECIFICATION SHEET

BOUCHOTS MUSSELS FROM “THE BAY OF MONT SAINT MICHEL PDO* FRESH, VACUUM PACKED, READY TO COOK

Product origin

Bouchots mussels from « **the bay of Mont Saint-Michel PDO** » are the **quality reference** of the mussels. They are distinguished by a “**PDO**” (Protected Designation of Origin).

Availability

The mussel is available from **July** to **January/February** period in the course of which its quality and its rate of meat are in accordance with the requirements of the PDO.

Process

The mussels are washed, graded, debysing (pulling out of byssus) in refrigerated sea water. We check them with a visual inspection, three times during the process before packaging them in vacuum conditions. The product so handled preserves its qualities during **10 days** in storage conditions: 0/+5°C, (+32°/+43° F).

Packaging

Vacuum pack **1,4 Kg** - Barcode : **3760048511407** – Case : 11,2 Kg (8 units of 1,4 Kg)
or Case : 5.6 Kg (4 units of 1,4 Kg)

Vacuum pack **700 g** - Barcode : **3760048517003** – Case : 5,6 Kg (8 units of 700 g)
or Case : 2.8 Kg (4 units of 700 g)

Label with all legal information

Our packaging is strictly transparent; you can control the quality of its content.

KEYS WORDS

- **THE MUSSELS STAY ALIVE**
- **USE BY DATE: 10 DAYS AT 0/+5°C, (= +32°/+42° F).**
- **NO ADDITIVE NO PRESERVATIVE**
- **FAMOUS ORIGIN – QUALITY REFERENCE " P.D.O."**
- **MASTER OF SANITARY CONDITIONS AND TRACEABILITY**
- **EASY TO USE (READY TO COOK)**
- **NO LOST OF WEIGHT**

More informations on our website: mytilea.com