

MUSSELS



45N 63W. IT'S EASY TO GET CAUGHT UP IN A PLACE LIKE NOVA SCOTIA. WHERE THE WATER IS COLD AND CLEAN. THE PEOPLE, WARM AND FRIENDLY. THE SEA HAS SUSTAINED US FOR GENERATIONS, AND SO NATURALLY WE FEEL RESPONSIBLE FOR SUSTAINING IT TOO. IT IS WOVEN INTO OUR HISTORY. OUR CULTURE. OUR FUTURE. YOU CAN TASTE OUR VALUES IN EVERY BITE. IT'S THE TASTE OF QUALITY. THE TASTE OF THE UNSPOILED ATLANTIC. THE TASTE OF NOVA SCOTIA. PURE.

MUSSELS

MYTILUS EDULIS

Mussels are harvested from the cold, clean and pristine waters along the coast of the province and shipped all over the world. Mussels are bivalves, meaning they have two hinged shells. Because they are native to Atlantic Canada, they grow naturally in the wild. Mussel farming involves collecting mussel seed and setting it out at the appropriate grow out density, keeping it properly floated during 3/4 of the year and submerged below the ice in the winter.

NOVA SCOTIA MUSSELS. PURE.

Nova Scotia mussel processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

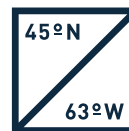
SUSTAINABILITY

Nova Scotia's cultivated seafood has one of the world's most modern regulatory environments to bring you sustainably grown and naturally delicious shellfish.

PRODUCT TYPES

Mussels come packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Live
- Frozen, whether in shell or not



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.