



# SALTY SEAS

**Perfect Steamed DEEP BLUE Mussels in Minutes**



### The Process:



Ocean Boats working year round off the Atlantic Coast of Maine, USA harvest these beautiful sweet tasting wild caught Blue Mussels. Boats harvest 2 sizes MEDIUM and LARGE

After harvesting, the Mussels go through a rigorous process with special machines to remove any and all beards. They are then hand graded and placed in Salt Water Purging System for 24 hours to remove all sand or grit.



The Final Process: From the Salt Water Purging System the Mussels are placed in specially designed vacuum packaging and cooking equipment. This process locks in all the natural flavors.



**The benefits: These Mussels have all the characteristics of LIVE, but have a 1 year shelf life!!!!**

### Product information

- Sustainable wild caught Maine Mussels.
- PRODUCT OF THE USA .
- Exact count bags so you know your portion.
- Sand free.
- Vacuum packed, Precooked IQF whole shell.
- Consistent sweet brine flavor every time.
- Complete separation of the meat upon heating.
- Boil, Steam sauté ,or Microwave in Minutes.
- THIS IS THE ONLY IQF PRECOOKED AMERICAN MUSSELS IN THE US MARKET!! All others are imported.



### Packaging information :

**Perfect Steamed DEEP BLUE Mussels in Minutes**

#### Foodservice

- LARGE MUSSELS
  - 10/9 count bags per case
- MEDIUM MUSSELS
  - 10/15 count bags per case



Processed and Packaged by:  
Southeastern Seaproducts, Inc  
1-800-671-CLAM{2526}

1500 Maple Ave.  
Melbourne ,FL 32935

www.frozenliveshellfish.com  
marksr@frozenliveshellfish.com