

ORGANIC CHOICE PEI ISLAND GOLD BLUE MUSSELS

- NURTURED BY HAND
- **FLAVORFUL & PLUMP**
- CERTIFIED ORGANIC
- **ENVIRONMENTALLY FRIENDLY**

Organic Choice PEI Mussels thrive exclusively through rope cultivation in the bays and inlets surrounding Prince Edward Island. This method sets them apart from their wild or partially cultured counterparts, as they remain suspended in the water column throughout their entire life cycle, never coming into contact with the seabed or acquiring any sand or debris.

This unique approach also grants them superior access to suspended food particles in the water, facilitating rapid growth and yielding a generous amount of meat. Consequently, these mussels exhibit a fuller appearance, boasting a clean, shiny bluish-black shell, making them exceptionally appealing for serving directly in their shells.





LOCATION

PRINCE EDWARD ISLAND, CANADA

ABOUT

100% ROPE GROWN **CULTURED FOR A CLEANER MUSSEL** HARVESTED FROM THE BAYS OF PRINCE EDWARD ISLAND SINCE 1989 SUSTAINABLE HARVESTING 18-24 MONTH GROWTH CYCLE

AVAILABILITY

YEAR-ROUND



Photos courtesy of Prince Edward Agua Farms