



High Liner Foodservice Signature, 10 x 907 g / 2 lb (9.07 kg / 20 lb), Shell-on, Cooked, Cultured Mussels

Fully cooked, PEI Blue Mussels are considered the finest mussels in the world. Clean, attractive, free of grit unlike wild or semi-cultured mussels; high meat yield. Extensive quality control from start to finish. Sweet and tender; both consumer and Chef approved; uncompromising taste and eating quality.

Product Last Saved Date: 13 June 2025



Nutrition Facts

Servings per container
Serving Size Per about 17 shell-on mussels (302 g)

Amount Per Serving
Calories 50

	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 30 mg	%
Sodium 680 mg	30%
Total Carbohydrates 2 g	%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%

Protein 8 g	
Vitamin D	%
Calcium 10 mg	1%
Iron 1 mg	6%
Potassium 175 mg	4%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications :		
Code	GTIN	Type Of Catch
1040688	10035493406883	

Brand	GPC Description
High Liner Signature	Shellfish Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
10.21 KGM			Undeclared	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
36.5 CMT	32.1 CMT	26.9 CMT	0.032 MTQ	9x5	540 Days	

Ingredients :
Mussels. Contains: Mussels (molluscs).

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):		
Eggs - NI	Milk - NI	Soy - NI
Fish - NI	Wheat - NI	TreeNuts - NI
Peanuts - NI	Crustacean - NI	Sesame - NI

Prep & Cooking Suggestions:

DO NOT THAW BEFORE HEATING. HEAT FROM FROZEN. To keep mussels tender, take care to avoid overheating. For best results heat from frozen until an internal temperature of 165°F (74°C) is reached. STEAM: Cut open bag and empty frozen contents into a large saucepan. Cover and heat at medium-high temperature for about 5 min.

Serving Suggestions:

Mussels can be prepared in an endless array of flavourings and served as an appetizer or entrée. Some popular flavour combinations include: • Fresh tomatoes, white wine, garlic and parsley • Cream, butter, white wine, celery and onion • Lemongrass, ginger, chilies and garlic • Coconut milk, curry, red pepper and cilantro • As an Appetizer • As a decadent Seafood Salad • In Soup • Mussels and Fries • On Pasta or Rice

Species / Scientific Name:

Claims & Child Nutrition:

BAP Certified:
MSC Certified:
Has CN Statement: No
CN Statement:

