



PANGEA SHELLFISH TIPS

HANDLING MUSSELS DURING SPAWN



Spring means spawn time.

We are approaching that time of year, the annual spawn season, which ensures mussel seed for the future. The mussels will be directing all their energy towards spawn, so we must take extra care of them during harvest, processing, and transport.

The Hollander & DeKoning Team are careful about selecting the strongest product from their beds and keeping processing times tight to ensure mussels are out of water for the shortest time possible. They use an abundant amount of saltwater ice, which helps keep the product colder than normal ice. The saltwater crystals penetrate each bag to chill each mussel and hardens over time to keep the mussels snug during transit. The salt in the ice also helps alleviate any bacteria action from spawn on the shells, keeping the mussels fresher.

Best Handling Practices

BURY THE MUSSELS IN ICE

Mussels need to be kept cool at all times during this season.

DRAIN REGULARLY

Mussels must not sit in stagnant or fresh water, so they need to be drained regularly. They will try to breathe and graze if left in water, and then die.

GIVE THEM A SQUEEZE

If the mussels gape open, a squeeze will show if they are moving or not. If they move to close, then they are alive. If they pop straight open again and the meats look stretched out, they are likely dead and should be discarded. They will gape looking for moisture or if it is dark. Tip: they will close if you sprinkle a little table salt on them or mist them with cold water.