

Prince Edward®



from the coast of Canada to your doorstep



Blue Mussels



Prince Edward Blue Mussels:

- Rope grown to offer a better meat-to-shell ratio
 - Versatile and popular product
 - Unmatched freshness and quality
 - Instant brand recognition

Prince Edward Blue Mussels are a premium quality shellfish delivered from the coast of Canada to your doorstep. These high quality mussels are rope grown off the clean, clear waters of Canada and offer a superior meat-to-shell ratio compared to wild caught mussels. Frozen between November and June, when mussel production and meat yields are at their highest, Prince Edward Blue Mussels are available year-round to enhance your menu offerings and retail cases.

Prince Edward Blue Mussels are an instantly recognizable brand that is synonymous with top quality and exceptional taste. Considered the best value in the mussel marketplace, Prince Edward Blue Mussels are perfect for bisques, soups, and chowders as well as steamed or served in paellas, pastas and salads. Conveniently packed in two-pound bags, they are vacuum sealed to preserve their freshness and taste.



Stavis Seafoods, Inc.

Suite 305, Fish Pier West
212 Northern Avenue
Boston, MA 02210

tel: (800) 390.5103
fax: (617) 482.1340
email: fish@stavis.com

www.stavis.com

We Bring More To The Table