

Saltspring Island Mussels Canada

In the waters off Saltspring Island in British Columbia, a perfect environment for raising mussels meets farming ingenuity. The result is a unique product combining the best of the Mediterranean and Blue varieties for year-round harvests of plump, sweet, meat-filled mussels.

The Shellfish

Saltspring Island Mussels is the only producer in the world with facilities and expertise dedicated so deeply to breeding the perfect mussel. Since 1998, they have operated their own hatchery, which is one of a handful of mussel hatcheries in the world.

Saltspring grows pure lines of Mediterranean mussels (*Mytilus galloprovincialis*) and Blue mussels (*Mytilus edulis*). The best specimens from those pure lines are then bred together to hybridize both into a new variety. This new variety has the best attributes of the pure lines, while exhibiting a different spawning season. This breakthrough allows year-round harvests of plump, sweet, meat-filled mussels. Saltspring Island mussels are recognized as the foremost mussel available on the US market, and are the #1 imported mussel in Japan.

The Farm

At the southern end of Vancouver island, fed by the waters of the Salish Sea, lies Saltspring Island. The cold waters are rich with phytoplankton and microalgae feasting on nutrients from the frigid deep waters of the Pacific ocean, making them perfect for producing excellent shellfish.

While the region has always been famous for its oysters, Saltspring Island was the first mussel farm. In 1996, while diving near the island, the founders discovered Mediterranean mussels growing wild. Blue mussels had already been established in the region for some time. They recognized the possibilities — not only could they grow both of these species in BC, they could create something even better.

“With CleanFish’s help, the old adage about there being plenty more fish in the sea might remain true.”

TIME





In The Kitchen

The unique Saltspring hybrid is larger than most large Blue (“PEI”) mussels, and the largest exceed even the size of Mediterranean mussels. Meats fill the shell almost entirely for more fill than even Mediterraneans. Saltspring Island Mussels brings together the superior taste of the Mediterranean mussel, with the delicate texture of the Blue mussel.

Certifications, Ratings & Awards

Oceanwise Recommended, Canadian organic certification in assessment.



The Facts

Latin Name	<i>Mytilus edulis x Mytilus galloprovincialis</i>
Origin	Saltsprings Island, in the Salish Sea, British Columbia, Canada
Form & Size	Pack: 40# case (5#x8); 22-26/# (med), 15-20/# (lg)
Availability	Year-round
Taste Profile	The best attributes of both “PEI” and Mediterranean mussels
Health	In addition to being an excellent source of low-fat protein, mussels provide crucial minerals and vitamins, like copper, zinc, iron, and vitamin B12
Feed	Like all bivalves, mussels are filter feeders, and thus clean the waters in which they live
Husbandry	Natural fiber ropes suspended from rafts

Meet CleanFish

At CleanFish, we’re committed to aquaculture as an essential part of a sustainable future, and we advocate for the best, most innovative practices — one delicious meal at a time.

We bring together visionary producers at the cutting edge of responsible farming and champion them in the marketplace under traceable, transparent brands for seafood that’s the best of the season, better every season.

That’s what CleanFish is all about — fish you can trust with a difference you can taste.

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We want to hear about every delicious morsel! Connect with us on social media.

