



Warm Weather Mussel Care

The warm weather of summer affects mussels but following certain steps will help to extend shelf-life. These steps are essential during the summer but should be used everyday regardless of the temperature.

- ❶ Keep the mussels refrigerated and/or iced when possible as life expectancy will be considerably reduced by not keeping them stored properly.
- ❷ Store mussels so that they will have adequate drainage, for example, in a drip tray, and keep them packed with large amounts of fresh ice.
- ❸ When receiving the mussels, immediately inspect them, rotate your stock, and repack with fresh ice.
- ❹ Try ordering smaller amounts more often.

