

Mussels



Product Description: Whole shell mussel – Cooked, Frozen, Vacuum packed

Product of Origin: Chile

Receiving Temperature: Frozen, 0 degrees F

Ingredient: Whole-shell cultured mussels

Pack size: 28 LB (1 LB x 28 UNITS)

Finished Product shelf life: 24 months kept frozen (730 days)

Restaurant shelf life: 1 day thaw/3-day Use

Finished/Storage product Temperature: Frozen, 0 degrees F, until thaw

Claims:

Out of spec product claims should only be based on the amount of unusable product. Average counts per pound must fall between the established range (see 'Count per pound' procedure). Pictures and calibrated scale weight of unusable product should be captured and shared.

Broken/Pieces



Beard



Closed



Quality Attributes:

- Odor/Flavor: Typical of rope cultured black mussels with no off-odors or flavors.
- Color: Tan/Grey to Orange.
- Broken/Pieces (Defect): Not to exceed 4 each units per bag.
- Beards: 5 per bag is acceptable.
- Vacuum Loss: 2 bags/box acceptable.
- Closed Valves AFTER REHEAT: less than or equal to 3 closed units/bag is acceptable

No Tolerance for:

- Foreign material

Count Per Pound Procedure

1. Weigh full bag of frozen mussels. 1 bag weight = 16 oz.
2. Count the number in the bag. There should be a range of 24 – 32 units per lb. (bag)

Storage, Handling and Preparation:

Keep frozen until ready to thaw. Thaw under refrigeration. Further preparation as stated in recipe cards.



Receiving

- Insure product comes off the truck and immediately into Walk-in Cooler
- Inspect each item for quality and safety
- Check internal temperature of each product is 34°F to 41°F
- By adhering to these standards, we will efficiently manage our inventory, reduce food waste, and consistently deliver fresh and high-quality products to our valued customers



Quality evaluations

- If the product shows any signs of spoilage, such as mold, decay, or off odors, it's best to discard it.
- If the product can still be salvaged and falls within an acceptable safety margin, adjust the storage conditions to bring the temperature back into the recommended range
- Follow Credit guidelines if quality and safety measures are not met



Storage and Shelf life

- Rotate stock using the First-In, First-Out (FIFO) method
- All Product must be stored immediately upon receipt in the coldest section of walk-in cooler
- Monitor the storage temperature regularly to ensure it remains between 34°F and 40°F

Receiving and Storage Guidelines