



the**exmouth**mussel**company**



about the **exmouth** mussel **company**

Exmouth Mussels Limited has repeatedly won Gold Awards at the Taste of the West Awards, most recently in 2010. They have also been runners up in the BBC Radio 4 Food and Farming Awards "Best Food Producer" Category in 2009.

Working from their base on Exmouth Docks this small innovative company has developed unique equipment to farm the fast flowing river Exe.

By doing away with dredges and using a self-fluidising elevator, the mussels are teased from their muddy beds without impact on the stone layers beneath. Minimal disturbance and constant re-seeding allows the high density of fish, crabs and sponges that build up on these "underwater rainforests" to be maintained.

After cleaning, grading and 42 hours in the purification tanks all orders are hand finished and packed ready for the chef. Shellfish from Exmouth Mussels can be eaten with the added pleasure of knowing that these totally organic products are being sustainably farmed by people with an equal passion for food and the environment.

Having fed all year on the plankton rich waters of the River Exe the mussels are at their finest from about mid-June, remaining in this excellent condition until the spawning season in the Spring.

Mussels are often sold packed in mesh bags but Myles Blood Smyth has developed a "protective atmosphere" packaging system which extends their shelf life up to eight days. 'Putting our mussels into recycled trays and being able to seal in the moisture has been very successful for us. The 1 kilo packs are flushed with oxygen to keep the mussels happy and they have a much better chance of getting to the customer in top shape,' says Myles. 'This has proved very popular with food businesses who appreciate that smaller packs designed around the portions needed for the restaurant trade helps to reduce wastage.' The packaging also prevents any cross contamination and has a clear "use by" date making stock control very easy.

With a staff of 9 and plans for expansion this small Devon success is a rare good news story in the troubled fishing waters of the South West.





EM001

Exmouth Live Mussels

1Kg

£3.75

S

N

live mussel packs from the **exmouthmusselcompany**

Your mussels have spent 2 years growing in the plankton rich waters of the Exe Estuary in Devon, one of Britain's most beautiful wetland habitats.

Gently harvested with an elevator we have washed, graded, purified, polished and hand packed them in an oxygen rich environment so they reach you alive and in tip-top condition, ready to cook.

When you receive your mussels leave them in the pack and put them in the fridge. They do not need to be soaked or immersed in water as if you do they will die from lack of oxygen.

We recommend that our mussel packs are stored at between 2 and 5 degrees to maintain their shelf life but mussels would never usually be that cold in their natural environment. They do need a little time to "wake up" so take the pack from the fridge about 20 minutes before you need them. Then they have a chance to warm up and become active again. Remove the film lid (they should smell sea-fresh) and rinse them vigorously in cold water but, again, do not soak them. Those which were gaping should now close up again. Discard any that remain open and cook to your own taste.

Once cooked, discard any that have not opened and enjoy!

telephone your order on: 01803 664422

Key: **S** Special Price **N** New



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