



SALT SPRING ISLAND MUSSELS



Growing showstopping mussels

Founded by Paul Simpson in 1996, Salt Spring Island Farms was the first successful mussel farm in British Columbia, Canada.

With a specialized hatchery, this vertically integrated farm breeds a hybrid of the Mediterranean mussel (*Mytilus gallo provincialis*) and the Atlantic Blue mussel (*Mytilus edulis*) resulting in large, plump, sweet mussels, harvested year-round.



In Assessment

British Columbia
Certified Organic

BuenaVistaSeafood.com

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Salt Spring Island Mussels are harvested in medium and large sizes. They have a wide, deep cup filled with meat thanks to the clean, cold, nutrient-rich waters of the Strait of Georgia. The mussels are suspended from rafts by biodegradable cotton and coconut fiber ropes, making this regenerative mussel-culture a model operation. The naturally occurring phytoplankton and zooplankton provide extensive feed for the shellfish. This is what gives them the sweet taste and nutrients to grow to such an impressive size.



KEY FACTS & FIGURES

Regenerative off-bottom mussel culture located on Salt Spring Island, British Columbia, Canada

Packed in 40# master cases (8x 5# bags)
Available sizes 22-26 and 15-20

Vertically integrated farm - hatchery to harvest
Genetic cross of PEI and Mediterranean Mussels

Coconut and cotton fiber ropes used to suspend the mussels

No Feed needed as mussels are filter feeders
Mussels are beneficial to the environment

Great care and respect is given to the farm its surroundings. The farm manager is a fourth generation islander and her assistant is a member of the Klahoose, the local First Nation whose territory the farm operates in.



About Buena Vista Seafood

With decades of global seafood sourcing and sales experience, Buena Vista Seafood is leading the charge by bringing trusted, delicious seafood to chefs and diners across North America. But this doesn't mean that Buena Vista Seafood is going about it as a "business as usual" company. At Buena Vista, the entire team is dedicated to making a difference through positive actions and follow-through. By giving back 5% of the profits to notable organizations that are helping our oceans and waterways, Buena Vista Seafood is setting the bar at a new height for seafood suppliers.

Besides the Buena Vista Seafood give-back program, the company only sources seafood that has been properly vetted and meets the highest of current sustainability standards. Located in San Francisco, California, Buena Vista Seafood is proud to represent serious, responsible fishermen and fish farmers from around the globe.