TECHNICAL SHEET 2025 - INDUSTRY

PRODUCT CHARACTERISTICS

Description	Concentrated mussel juice from bouchot packed under vacuum then pasteurized
Price	See prices in force
MUSSELLA WARRANTY	Yes
Associated Mussella producers	Yes
Warranty sector	Breeding bay France (The breeding bay can be selected and indicated on the labeling by a explicit sector demand and in volume before the start of the season)
Prepared with STG (Traditional Specialty **Warranty) « Bouchot Mussels »**	Yes
Harvest period	According to STG season « Bouchot Mussels »

MUSSELLA WARRANTY

SAS SEL Read

ORIGIN WARRANTY

- Cotentin
- Saint-Brieuc
- Le Vivier-sur-Mer
- Pénestin
- La Plaine-sur-Mer

36H

FRESHNESS WARRANTY

36 hours guaranteed between water discharge of mussels and their freezing.

NOS PETITES MOULES

at 1,87*

6,9 | 1 | 23

2 | 3

In kgCO2-eq/kg of product

*From the workshop start

858

ASSOCI

Q Our producers



TRADITIONAL GUARANTEE SPECIALITY « STONE CLAMS (BOUCHOT) »



OPERATION METHOD

Filtration	100µ
Pasteurisation	Yes
Vacuum packaging	Yes
Concentration	Concentrate 5 to 6 times depending on target dry extract 20%

PHYSICAL CRITERIA

Additive	Absence
Foreign bodies	Absence
Shell fragments	Absence
Byssus	Absence
Additive	Absence

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CHEMICAL CRITERIA

Allergens Annex 1 of the regulation No.1169/2011 (INCO)	Presence of mollusks Traces of crustaceans and fish
GMOs Regulation (EC) No.1829/2003 and No.1830/2003	The raw materials used are not and do not contain no GMOs.
Ionisation Directive 1992/2/EC of 22 February 1999	The raw materials used are not ionised and none ionisation treatment is not used during transformation.
Heavy metals Regulation (EC) No.1881/2006 of 19 December 2006	Compliant
Energy values	Average per 100g
Mineral matter Proteins Fatty matter Total soluble sugars Total carbohydrates Salt equivalent	8.69g 5 g <0.5 g 8.1 % 8.1 % 6.25%

MICROBIOLOGICAL CRITERIA

Bacteriological analyses	Frequencies	Acceptable limits
E. coli	1/week	≤1 germ per g
Coagulase-positive staphylococci	1/week	≤100 germs/g
Salmonellae	1/week	Absence / 25g
Listeria monocytogenes	1/week	Absence / 25g

CONDITIONING

Net weight/per package	10L	5L
Package dimensions	229x189x321	158x158x260
Number of packages/ Europe pallet	80	175
Details of the packaging	- 10L can PEHD material TOTAL PETROCHEMICALS 53090+ white dye 8620ES - Simple cap	- Bib 5L square EB - VITOP cap
Mode of conservation	- Frozen - Stored at -20°C	- Frozen - Stored at -20°C
DLUO	24 months	24 months

TRACEABILITY – SECTOR CODES

Cotentin FR 14	C
Cancale Bay FR 35	V
Saint Brieuc Bay FR 22	SB
Pénestin Bay FR 56	P
Loire Estuary – La Plaine sur Mer FR 44	EL
Brittany	B

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