



“OP Columbia is committed to providing products to its customers that will meet or exceed their expectations. We work together with our suppliers, staff, and customers to continually maintain and improve systems at OP Columbia to ensure the company produces Simply Superior Shellfish.”

James Williscroft,
Managing Director -
OP Columbia

Greenshell™ Mussel Meat

Prime, full mussel meat removed from the shell of the finest New Zealand Greenshell™ Mussels, for use in recipes which require no shell. Our mussel meat contains no part or diced mussel meat just the plumpest, juiciest whole mussels. Combine them with other seafood or ingredients to create new and varied recipes.

Greenshell™ Mussel Meat is a healthy, natural product with no artificial colouring, flavouring or preservatives.

The method of rope cultivation means OP Columbia Mussels are free from sand and grit, making them a favourite with customers.



Seafoods of Distinction



Mussel Chowder

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| 1kg mussel meat roughly chopped | 1 onion finely diced |
| 1/2 cup flour | 1 leek finely diced |
| 1/4 cup butter | 1/2 cup lemon juice |
| 2 tbsp fresh dill | 2 chopped spring onions |
| salt/pepper to taste | 1/4 cup finely chopped parsley |
| 1 litre fish stock | 1 cup cream |

Saute onion and leek, add flour and mix, cook for 2 minutes. Add boiled fish stock stirring until mixture thickens. Add dill, lemon juice, chopped mussel meat and salt/pepper to taste.

Bring to the boil then simmer for 2 - 3 minutes. Garnish with spring onion.

- #### New Menu ideas
- Crumbed Mussels Stuffed with Brie
 - Mussel Fritters with Fresh Basil and Lemon Mayonnaise
 - Battered Mussels
 - Skewered Mussels with Bacon Rashers & Honey Glaze

