

PRODUCT

CATALOG



VILSUND BLUE
PREMIUM LIMFJORD

WE WELCOME THE WORLD

Fishermen have harvested shellfish in the Limfjord for several hundred years. The Danish Crown officially organized this practice as an industry in 1851 - and in 1900, the Limfjord Company really put wind in its sails and laid the foundation to develop the Limfjord shellfish business as we know it today.

In 1986, Vilsund Muslinge Industri A/S was established and in 2010 the Limfjord Company and Vilsund merged to form Vilsund Blue A/S, a Danish Company with roots and headquarters in Nykøbing Mors, Denmark.

We take great pride in our commitment to quality, sustainability, and responsible fishing practices, and we are dedicated to providing our customers with the highest-quality seafood products.

One of the unique aspects of our company is our commitment to using every single part of the mussel. From the meat to the shells, we believe that every part of the mussel has value and should be used in a responsible way. This approach not only helps reduce waste but also ensures that our products are as sustainable and environmentally friendly as possible.

Our team of experienced professionals is dedicated to delivering the best possible service and ensuring that our customers are completely satisfied with our products.

Whether you're a supermarket chain or restaurant looking for high-quality seafood, we are here to offer you an outstanding partnership.



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THE LIMFJORD MUSSELS

Welcome to the World of mussels from the fjords of Denmark where the cool, nutrient-rich waters create a pristine environment for these delicious mollusks to grow and thrive.

Our mussels are sustainably harvested from the clear, clean waters of the fjords, where they feed on the natural plankton and nutrients that are abundant in this unique ecosystem. This natural diet gives our mussels a distinct, sweet flavor and a tender, juicy texture that is unmatched by mussels from other parts of the World.

Whether enjoyed steamed, on a salad, or in a hearty seafood chowder, our mussels from the fjords of Denmark are a true culinary delight, beloved by seafood lovers around the world. So please, take a look through our catalog and discover the delicious World of both wild and farmed mussels from Denmark's beautiful fjords!





OUR PRODUCTS

We are proud to offer a wide range of high-quality mussels products that are sure to delight seafood lovers of all kinds. From our delicious mussels in jar and canned mussels to our flavorful mussel soups, we have something for everyone. You can trust that that our mussels products are not only delicious, but also responsibly sourced and carefully prepared. Please have a look at our product range. Enjoy the reading!

MUSSELS IN JAR

Introducing our premium range of mussels in a jar, made from wild mussels that are sustainably harvested and locally produced in Denmark. Our range includes six mouth-watering flavors, each with its unique taste and texture.



APERITIF MUSSELS are perfect for a pre-dinner snack or cocktail hour, packed in a tangy and flavorful marinade.



NATUREL MUSSELS are simply packed in their own juices, allowing you to savor their fresh and delicate flavor.



SMOKED MUSSELS have a unique smoky flavor that is perfect for adding to hors d'oeuvres or as a topping on crispy breads.



SALAT MUSSELS are packed in a delicious and refreshing vinaigrette, perfect for adding to salads or as a side dish.



MARINATED MUSSELS are marinated in a zesty blend of herbs and spices, making them an ideal appetizer or snack.



CATALANE MUSSELS are packed in a rich and flavorful tomato sauce with a touch of spicy chili, perfect as dip or pasta sauce.

CANNED MUSSELS

Our delicious canned mussels are the perfect addition to any meal or snack! The mussels are carefully sourced and prepared to ensure maximum flavor. The flavors, includes Chili & mango, Tomato, Curry, Natural and Smoked. Each can is packed with plump, juicy mussels that are ready to eat straight out of the can, making them a convenient and tasty option for busy individuals and families.



CHILI & MANGO MUSSELS

These succulent mussels are infused with a spicy chili kick and a sweet, tangy mango flavor, perfect for those who like a little heat with a tropical twist.



CURRY MUSSELS

will transport you to the exotic flavors of India. The mussels are cooked in a rich and aromatic curry sauce, providing an explosion of flavors.



NATUREL MUSSELS

are for those who appreciate the taste of fresh seafood without any added flavors. The mussels are carefully prepared in a way that preserves their natural taste.



TOMATO MUSSELS

are the perfect choice for those who love the Italian cuisine. These mussels are cooked in a rich tomato sauce, seasoned with a blend of herbs and spices.



SMOKED MUSSELS

offer a unique twist on the classic flavor of mussels. The mussels are smoked to perfection, providing a smoky, rich flavor that will leave your taste buds tingling.



Omelet with fresh mushrooms and mussels

4 servings

- 150 g fresh spinach
- 200 g mushroom mixture
- 2 cloves garlic
- 30 g butter
- 2 tbsp. oil
- 120 g mussel
- 8 eggs
- 3 tbsp. milk
- salt and pepper
- 4 tbsp. grated parmesan
- fresh parsley for garnish

Here's how to

Rinse the spinach, and swirl it free of water. Clean the mushrooms, if possible without rinsing them, and cut them into smaller pieces. Peel and chop the garlic. Roast garlic, mushrooms and mussels in a pan with a little butter. Put the fried mushrooms onto a plate, and sauté the spinach for a few minutes. Toss the spinach and mushrooms together.

Beat the eggs, milk, salt and pepper together in a bowl. Heat up the pan and add oil and butter. Let the butter get lightly browned, then turn down the heat.

Pour $\frac{1}{4}$ of the egg mixture to the pan (to make four omelets). Let the egg mixture sit slightly and sprinkle with $\frac{1}{4}$ of the filling along with a tablespoon of parmesan onto half of the egg mixture on the pan. Let it heat for a few minutes more. Fold half the omelet - the unfilled - up over the second half. Heat the omelet a few more minutes until it is cooked in the middle.

Prepare the other three omelets the same way. You can keep the finished omelets warm in the oven, but they have to be served as soon as possible.

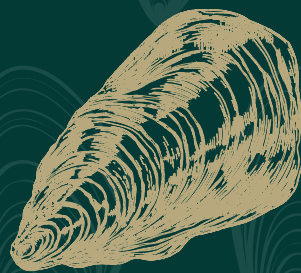
Garnish with parsley leaves, and serve the omelet with a fresh salad.

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FRESH MUSSELS

straight from the pristine waters of Limfjord in Denmark, our wild mussels are sustainably harvested and carefully handled to ensure the freshest taste and highest quality possible. Our mussels are carefully packed in our own facilities in Nykøbing Mors, located in the heart of Limfjord.



PACKAGING OPTIONS

Our company offers a variety of fresh mussel products to meet your and your customers' needs. We offer mussels in MAP packages, net bags and jute sacks in both standard and custom sizes.

MAP PACKAGES

The MAP packaging helps preserve the freshness of the mussels. They are a popular choice for customers who value convenience and longer shelf life. Choose from our 1 kg, 1.5 kg or 2 kg options.

NET BAGS

Our mussels are also available in net bags. These net bags provide a convenient and attractive way to package and display our delicious mussels. Our net bags come in 1 kg as standard.

JUTE SACKS

Jute sacks are an eco-friendly way of packaging seafood, allowing air to circulate around the mussels - guaranteed to be the freshest and highest quality mussels available. Choose from our 5 or 10 kg options.

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MUSSEL SOUPS

The perfect solution for those looking for a gourmet meal that is both delicious and easy to prepare. Our soups come in three exciting flavors: Spicy Paprika, Thai Green Curry and Moules Frites, each with its own unique blend of flavors and aromas.



SPICY PAPRIKA

is perfect for those who love a bit of heat in their food. Packed with a fiery blend of spices and cayenne peber, this soup is sure to warm you up on a cold da



THAI GREEN CURRY

is a delicious and fragrant blend of curry paste, coconut milk and tasty spices, perfect for those who love the flavors of Southeast Asia



MOULES FRITES

is a classic French-inspired recipe that is sure to transport you to a cozy bistro on the beach of the french Riviera. This soup is the perfect comfort food.

FOODSERVICE

The delicious and easy-to-prepare mussels soups is also perfect for the foodservice industry.

Our mussels soups can be packed in 1kg cans, making them the ideal choice for commercial kitchens, restaurants, hotels, schools, and other foodservice establishments. The convenient size of our cans ensures that you have enough soup to feed a large group of hungry customers, while also minimizing waste and ensuring freshness.





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IQF MUSSELS

Discover the delicious taste of our premium IQF (individually quick frozen) mussels, available in a range of packaging sizes to suit the needs of every business. Our IQF mussels are carefully selected from the freshest, sustainably sourced seafood, ensuring that every bite is packed with flavor and nutrition.

Our IQF mussels are perfect for a variety of dishes, from classic seafood stews to gourmet pasta recipes. From small packs for everyday use to large bulk options for retailers, foodservice industry, busy kitchens and caterers, we have something to suit every customer.





IQF COCKLES

We are proud to offer Limfjord's finest cockles IQF (Individually Quick Frozen) packed in 2x5 kg as standard. Our cockles are harvested from pristine waters and immediately frozen at peak freshness to lock in their delicious flavor and texture.

These premium cockles are also perfect for canning and in glasses.

At our company, we take great pride in providing high-quality, sustainably sourced seafood products to our customers. Our cockles IQF are no exception, and we are confident that your customers will appreciate the delicious flavor and convenience that they offer.

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CERTIFICATES



Our commitment to sustainability and responsible fishing practices ensures that our wild mussel populations are never overexploited, and we work closely with our local fisherman to ensure that our mussels are harvested at the peak of freshness, preserving their delicate flavor and texture.

In 2010, Vilsund Blue A/S was the first mussel producer to have its mussel and oyster production practices MSC certified as sustainable fishing.



The IFS Food Certificate is a globally recognized food safety certification scheme. The certificate is awarded to food manufacturers and processors who have demonstrated compliance with the IFS Food Standard, which includes requirements for food safety management systems, quality management systems, and good manufacturing practices.



The BRCGS (British Retail Consortium Global Standards) Food Safety Certificate is a widely recognized food safety certification scheme that is used to demonstrate compliance with food safety standards across the food industry.



(For our Farmed mussels).

The "Ø" organic certificate is a certification mark used in Denmark to indicate that a product has been produced using organic farming methods. It is issued by the Danish Veterinary and Food Administration, which is responsible for ensuring that the products meet the country's strict organic standards.

PARTNERSHIP

At Vilsund Blue, we are dedicated to providing our clients with high-quality products and exceptional service. Here are just a few reasons why you should choose us as your go-to mussel supplier:

1. We take pride in our Danish roots and produce all our mussels products locally. This not only ensures the freshness and quality of our products, but also helps support the local economy and reduces our carbon footprint.
2. We understand that each company has unique requirements, which is why we offer flexible production options that can be tailored to your needs.
3. Our team consists of experienced employees who have been working in the mussels industry for many years. This means that we have the expertise and knowledge needed to produce high-quality products that meet your expectations.
4. Our mussels have a high meat content, which means that you get more meat per kg than with other mussels products on the market. This ensures that your customers get great value for their money and are satisfied with their purchase.
5. We offer flexible delivery options to ensure that our products reach you when you need them. Whether you need a small or large order, we can work with you to create a delivery schedule that meets your needs.
6. We are always looking for ways to expand our product offerings and are open to product development opportunities in other categories. If you have an idea for a new product or want to explore new opportunities, we would be happy to discuss this with you.

Overall, we believe that our commitment to quality, sustainability, and customer service make us the ideal partner for your company. We are confident that we can provide you with the high-quality mussels products that you need to succeed in the marketplace.





VILSUND BLUE

PREMIUM LIMFJORD

