SEA CHEF TECHNOLOGIES
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Greenshell mussels

Perna canaliculus (Molluscs)

Greenshell mussels (*Perna canaliculus*), also known as green-lipped mussels, are endemic to New Zealand and are one of the country's signature aquaculture species. They are farmed almost entirely in sheltered coastal waters, with the core production zones concentrated in the Marlborough Sounds, Tasman Bay, and Coromandel. Commercially, this is a highly recognizable origin-driven product: unlike many mussel species traded internationally, Greenshell mussels are closely tied to one country and one brand identity, which gives them a strong premium position in export markets.

From a product perspective, Greenshell mussels are valued for their large shell size, generous meat yield, clean ocean profile, and broad processing flexibility. They are marketed mainly for human consumption in half-shell, whole-shell, cooked meat, frozen, chilled, and value-added formats, with strong relevance for retail, foodservice, and nutraceutical segments. In market terms, Greenshell mussels sit above commodity mussels, competing on origin, presentation, and species identity rather than on bulk volume alone.

Commercially, New Zealand is overwhelmingly the defining producer and exporter. Greenshell mussels are best understood as a premium aquaculture mussel, valued for consistent farmed supply, strong country-of-origin recognition, and high acceptance in developed seafood markets. It is one of those rare shellfish products that managed to become both a species and a brand at the same time, which, annoyingly enough, is excellent business.

Categories: HoReCa, Retail.
Size: 8-12 cm - 0,5 / 1 / 2 kg pack

Countries:
New Zealand

Nutrition data:
Calories: 120 kcal.
Protein: 19.0 g.
Fat: 3.2 g.
Omega 3: 0.32 g.
Water: 50.0 g.

Product forms:
Whole-shell
Half-shell
Mussel meat

Processing:
Landfrozen

More details available on: https://seachef.eu/en/species/greenshell-mussels

Inquiries

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About SEA CHEF TECHNOLOGIES

SIA Sea Chef Technologies is an international seafood trading and sourcing company built on a simple idea: to connect reliable seafood production with professional, stable service through strong management, disciplined execution, and modern IT tools. Over time, the company has grown from a focused team into a structured organization with employees and agents operating across different markets, working with a broad portfolio of **frozen and fresh fish, shrimps, and molluscs**. Our growth has been practical rather than theoretical. Every customer, supplier, and project has helped us refine the way we work, from purchasing and quality control to logistics, documentation, and risk management.

We operate in the international seafood B2B segment. Our role is not simply to buy and sell fish, but to create dependable supply solutions in a global market shaped by seasonality, catch volumes, quotas, logistics costs, regulations, currency fluctuations, and shifting customer needs. We combine product expertise with structured internal processes so that our customers receive the right product, in the right quantity, with the right documentation, and in a quality fully suited to its final use. **In this sense, our real product is not only seafood itself, but also information, service, and execution**.

We serve a broad range of professional customer segments across the seafood chain, including importers and wholesalers, processors, distributors, HoReCa businesses, and supermarket chains. Some of our customers are direct end users with highly specific quality and compliance requirements, while others rely on us as a sourcing and logistics partner to bridge information gaps and secure stable supply. What unites them is the need for a professional counterpart who understands seafood products, works confidently with specifications and volumes, and can support both long-term supply programs and spot business. Our customers value speed, clarity, accuracy in documentation, honest communication, and reliable complaint handling, because their own success depends on stable performance from every supplier in the chain.

Our company is guided by a clear set of core principles: promptness, reliability, transparency, and long-term partnership. This combination of product knowledge and process discipline is what defines Sea Chef Technologies and allows us to serve the international seafood market with confidence and consistency.

The right quality fish. For the right customer. At the right time. Delivered globally.

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SPECIES CATALOG

Atlantic Mackerel
WR, HG, Fillets.

Capelin
WR, ROE.

Blue whiting
WR, HG.

Jack mackerel
WR, HGT.

Atlantic Herring
WR, HG, Fillets, ROE.

Silver smelt
WR, HG.

Pacific Hake
WR, HG, Fillets, HGT.

Argentine hake
WR, HG, Fillets, HGT.

Atlantic Salmon
Fillets, HON, By-products.

Steelhead trout
HG, Fillets, ROE, HON, By-products.

Coho salmon
HG, Fillets, ROE, By-products, Steaks.

Chum salmon
HG, Fillets, ROE, Steaks.

King salmon
Fillets, ROE, HON.

Pangasius
WR, Fillets, HGT, By-products, Steaks.

Pink salmon
WR, HG, Fillets, ROE, Steaks.

Tilapia
WR, Fillets, By-products.

Yellowfin tuna
By-products, Steaks, Loins, Chunks, Canned.

Bluefin tuna
HG, By-products, Loins.

Bonito tuna
WR, HG, Loins, Canned.

Skipjack tuna
WR, Loins, Chunks, Canned.

Oilfish
Fillets, HGT, Chunks.

Greenland Halibut
WR, Fillets, HGT, Steaks, HG / J-cut.

Redfish
WR, Fillets, HG / J-cut.

Saithe
WR, HG, Fillets, By-products, HG / J-cut.

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Yellow croaker
WR, WR/Gutted.

Pacific saury
WR, Canned, WR/Gutted.

Yellowtail kingfish
WR, HG.

Pacific mackerel
WR, HG, HGT.

Southern Blue Whiting

Blue mackerel
WR, HG, HGT.

Barracouta
WR, HG.

Redbait
WR.

Russian sturgeon
HG, Fillets, HGT, HON, Steaks.

Hybrid sturgeon
HG, Fillets, HGT, HON.

Common bream
WR.

Baltic herring
WR, HG, HGT.

European sprats
WR, HG.

European smelt
WR.

Greenshell mussels
Whole-shell, Half-shell, Mussel meat.

Chilean mussels
Whole-shell, Half-shell, Mussel meat.

Black tiger shrimps
RHOSO, CHOSO, RHLSO, PUD, P&D.

Whiteleg shrimps
RHOSO, CHOSO, RHLSO, PUD, P&D.

Argentinean red shrimp
Whole, Tails.

Northern coldwater shrimps
PUD, Whole.

More details available on: https://seachef.eu/en/species

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