



“ Our organic mussels live on lines that are raised above the seabed. On the lines, they have access to more food than the mussels that live on the seabed. The organic mussels therefore contain more meat and are tastier than most other mussels.

At the same time, we give top priority to protecting the vulnerable marine environment. This also applies to details such as the hydraulic oil for our four boats. It is biodegradable, so the damage is minimal if any of the oil is accidentally released into the sea."



Thomas Tholstrup, Director of Tholstrup Catering and owner of nine of Copenhagen's better restaurants:

“ I am extremely satisfied with the line mussels we receive from the Limfjorden. I have been out with Alex Mikkelsen in his boat and seen his entire production, and it was very impressive.

It makes plenty of sense to produce mussels on a line and to place the mussels at the water depth where there is most food available. This also means you get mussels that are completely free of sand."

## MORE INFORMATION

If you want to find out more about organic farming of fish and shellfish in Denmark, or if you have information about producers and suppliers, please feel free to contact

Senior Consultant Villy J. Larsen • Danish Aquaculture  
Email: [villy@danskakvakultur.dk](mailto:villy@danskakvakultur.dk) • Mobile: (+45) 4088 5866

You can also find more information on the website [www.okofisk.dk](http://www.okofisk.dk).  
The language on the website is Danish – consider using [google.com](http://google.com) or another translation service.



Alex Mikkelsen, co-owner of the company Seafood Limfjord, which farms organic mussels in the Limfjord in the northern part of Denmark.



Den Europæiske Union  
Den Europæiske Hav- og Fiskerifond



9) Miljø- og Fødevareministeriet  
NaturErhvervstyrelsen



Vi investerer i hav og fisk

Link til Den Europæiske Hav- og fiskerifond: [http://ec.europa.eu/fisheries/cfp/emff/index\\_da.htm](http://ec.europa.eu/fisheries/cfp/emff/index_da.htm)




# DANISH ORGANIC MUSSELS


for you and  
for nature

This issue is supported by Danish Aquaculture with support from the Danish Ministry of Food, Agriculture and Fisheries, and the EU to funding and project management. Senior consultant Villy J. Larsen, the Organisation Danish Aquaculture, [net.flenik.larsen](http://net.flenik.larsen), [www.greentek.dk](http://www.greentek.dk), [translation@lanbourn.com](mailto:translation@lanbourn.com), [www.lanbourn.co.uk](http://www.lanbourn.co.uk), Ph.D. Mogens Aaby, [Storck&Sorendal@VillyJ.Larsen](mailto:Storck&Sorendal@VillyJ.Larsen), Stodopholt et al. Layout: Peter Hougard, [p.h.kommunikation@villy.dk](mailto:p.h.kommunikation@villy.dk). This edition closed for contributions in November 2016.





*Organic mussels are farmed on lines which hang down in the water well above the seabed.*



*Organic mussels are completely free of sand.*



*Danish organic line mussels are farmed in accordance with the EU rules for organic farming of fish and shellfish.*

## **MUSSELS ON THE TABLE — WITHOUT DAMAGING THE ENVIRONMENT**

The focal point of organic production is to seek harmony with nature rather than to damage it.

For this reason, all organic mussels are farmed on lines which hang down in the water well above the seabed.

Most other mussels come from fishery where tools are scraped along the seabed — a method which receives criticism from environmentalists for its effect on plant and animal life in the sea.

The organic rules also set requirements for the line facility and the service vessel. Among other things, they must be:

- Free of environmentally harmful substances.
- Designed to take maximum account of eiders, seals and other animals in the wild.
- As far as possible, be powered by renewable energy sources such as solar and wind.
- Operated in accordance with a "Plan for sustainable management" with detailed requirements for the individual farming facilities.

## **THE PURE PRODUCT**

When you eat Danish organic mussels, you can be certain of the following:

- That the mussels come from clean Danish waters and that there is also special control of the sea areas where organic mussels are farmed.
- That in the processing of the mussels, the only spices and other substances used are approved for organic production.
- Danish organic mussels are of course also — like all other Danish mussels — subject to continuous control for toxins from algae.



## **CERTIFIED ACCORDING TO EU'S ORGANIC RULES**

Danish organic line mussels are farmed in accordance with the EU rules for organic farming of fish and shellfish. Inspectors from the Danish Veterinary and Food Administration (Fødevarestyrelsen) under the Danish Ministry for Food, Agriculture and Fisheries keep a close eye on compliance with the rules.

As with all other certified organic food in the EU, the organic mussels also carry the EU's green organic logo.

They can also bear the special Danish organic logo, called the red Ø. Only organic products that are controlled by the Danish Veterinary and Food Administration are allowed to use the red Ø.