

# VALUE-ADDED PRODUCTS FROM MUSSEL & OYSTERS



Green mussels (*Perna virides*) and oysters (*Crassostrea sp.*) are bivalves abundant in Region VI. These commodities are considered cheap sources of essential nutrients but are highly perishable. Processing of these bivalves into value-added products improve product safety and quality, storage stability, marketability and consumer acceptability. These products include, among others, the following: Fried breaded "Crispy" mussels/ oysters; Dried marinated "Spicy" mussels oysters; and Canned smoked mussels/ oysters

The products are rich in essential nutrients and are safe for human consumption. At ambient condition, the storage life of the raw mussels and oysters (1-3 days) can be extended to 2 weeks, 4 weeks, to more than one year after processing into fried, dried and canned products respectively.



Fresh Mussels and Oysters

The technology was generated through the DOST, PCAMRD Research on Development of Value Added Products from Mussels and Oysters by Prof. Leticia Ami and Dr. Aklani Hidalgo. The research result was chosen Best Paper at the PCAMRD Zonal Review (Tacloban City; October 1999) and 2<sup>nd</sup> Best Paper at the NARRDS Conference (BSWM, Diliman, Quezon City; January 2000). Some products are available in Region VI and Cavite by some SMEs and fisherfolk for livelihood activities.



Crispy & Spicy Mussels and Oysters

Thorough assessment of raw material sources, process standardization or innovations in packaging needs to be addressed to assure consistent product safety and quality need to be addressed for enhancement of commercialization.



Canned/Smoked Mussels and Oysters

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