



PRESENTS  
PRINCE EDWARD ISLAND  
INTERNATIONAL

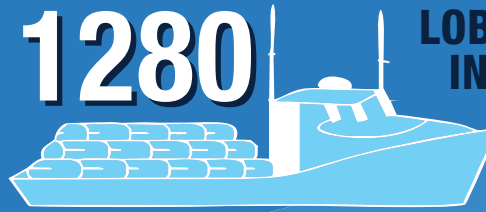
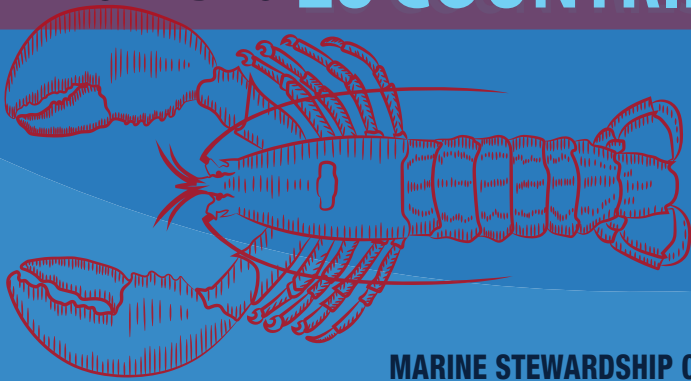
# Shellfish FESTIVAL

**SEPTEMBER**  
**14-17, 2023**  
CHARLOTTETOWN  
EVENT GROUNDS

FOR A SCHEDULE  
OF EVENTS OR TICKETS  
[PEISHELLFISH.COM](http://PEISHELLFISH.COM)



PEI LOBSTER IS WORLD-RENOUNDED AND EXPORTED TO **28 COUNTRIES**



**1280**

**LOBSTER FISHERS  
IN PEI WHO FISH  
2 LOBSTER  
SEASONS**

PRINCE EDWARD ISLAND LOBSTER IS RECOGNIZED AS CERTIFIED SUSTAINABLE THROUGH THE **MARINE STEWARDSHIP COUNCIL (MSC) CERTIFICATION PROGRAM.**



## OYSTERS



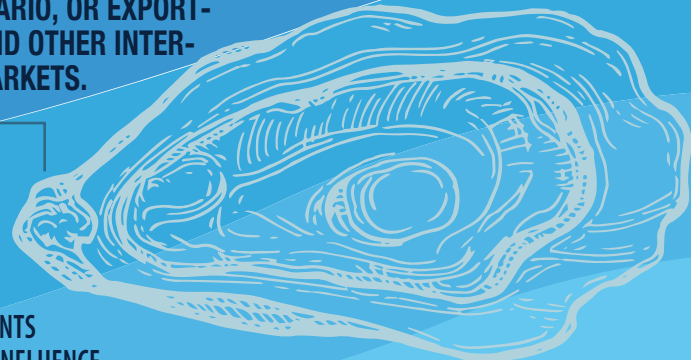
PEI CULTURED OYSTERS ARE SOLD DOMESTICALLY IN QUEBEC, ONTARIO, OR EXPORTED TO USA AND OTHER INTERNATIONAL MARKETS.

**ZINC**

OYSTERS CONTAIN MORE ZINC THAN ANY OTHER FOOD SOURCE. ONE OYSTER CAN PROVIDE AN ADULT'S DAILY RECOMMENDED INTAKE OF ZINC, A PROVEN IMMUNITY BOOSTER.

## FLAVOUR

WATER QUALITY, MINERALS, SALINITY, AND TYPE OF NUTRIENTS AVAILABLE IN THE WATER ALL INFLUENCE THE FLAVOR OF PRINCE EDWARD ISLAND OYSTERS



## MUSSELS

PEI CULTURED MUSSELS ARE LOW IN FAT AND HIGH IN PROTEIN

**FAT**

**PROTEIN**

PEI IS THE LARGEST PRODUCER OF FARMED MUSSELS IN NORTH AMERICA, IN 2019, PEI FARMERS OF THE SEA LANDED **44.7 MILLION POUNDS OF MUSSELS**, TOTALLING A VALUE OF MORE THAN **\$31,300,000.00**

MUSSELS ARE FILTER FEEDERS AND ARE ABLE TO FILTER UP TO **0.5-1.25 GALLONS OF WATER/HOUR**

