



How should I store live oysters, clams, and mussels?

Live (without shells removed) shellfish should never be stored in air-tight containers or bags since the animals can die from lack of oxygen. They can be loosely covered with clean, damp paper towels or cloths to prevent them from drying out in the refrigerator. Store live shellfish above raw meat, or poultry, so juices don't drip on them. Do not store live shellfish directly on ice, since the melting fresh water may kill them.

At what temperature should I store live shellfish

Optimum storage temperature is 35- 42°F, but temperatures of 35°F or lower (especially freezing temperatures less than 32°F) can kill shellfish. Use an accurate refrigerator thermometer to check and adjust the temperature of your refrigerator.