

It's good to know!

- Date mussel gathering, possession and sale are prohibited. For any illegal conduct concerning these shells you can be charged by the police, customs or inspection service.
- If date mussels can be ordered in restaurants or public houses, their owners are acting against the law.
- The eating of smuggled shells may cause indigestion or even poisoning, as they have not been subjected to hygienic and veterinary control.



If you see date mussels served in a restaurant or on sale at a fish market, or anywhere outside their natural environment (the sea), you can report your observations to the:

Ministry of Agriculture, Forestry and Food,
Fisheries Inspection Office

Tel.: 05/669-39-31

E-mail: irskgh.mkgp@gov.si



Under the name of **Date Mussels? No thank you!** we are carrying out a project whose prime objective is to raise public awareness about the need to protect date mussels and the maritime environment, and that eating these shells can damage your health.

For more about it see www.zrsvn.si (chapter Projekti/ Sodelovanje s Kneževino Monako/ Morski datlji? Ne, hvala.)

Please send your opinions or questions to:
morski.datelj@gmail.com



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INSTITUTE OF THE REPUBLIC OF SLOVENIA
FOR NATURE CONSERVATION

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SLOVENIJE

DATE MUSSELS? No, thank you!



**Date mussels
can be dangerous
to our health.**

DATE MUSSEL

Lat. Lithophaga litophaga



What should you know about date mussels

- They bore tunnels in the rocks and live inside them for a hundred years or more.
- They need 20 to 25 years to grow 5 cm in length.
- Date mussels cannot be cultivated.

Date mussel harvesting is damaging to the maritime environment.

- Date mussels are gathered by breaking up the rocks, sometimes even with the aid of explosives.
- In a moment, the gatherers destroy the natural balance established over long centuries. They destroy the habitats of numerous animals and other marine organisms.
- The quantity of fish is also reduced in the sea.
- The areas where date mussels are gathered become uninteresting for diving.
- Restoration of the demolished maritime environment is extremely slow and difficult.



A broken up rock and empty tunnels.



Harvesting, possession and trade in date mussels are illegal.

- In Slovenia, Croatia and other Mediterranean and EU countries, the date mussel has been proclaimed an endangered and protected animal species.
- Smugglers hide illegal catches in double bottom car boots, car doors, spare tires, plastic bags, etc.

Warning: Consumption of date mussels can cause health problems!

- Date mussels feed by filtering seawater and can accumulate toxins dangerous to our health.
- They are not hygienically controlled.
- Because they are transported unsuitably they can be dangerous to the consumers' health.
- Eating them may cause serious poisoning with biotoxins, heavy metals and other pollutants.



We can enrich our diets with other shellfish species, cultivated or gathered in an appropriate manner. These are:

- Mediterranean mussels,
- scallops,
- golden carpet shells,
- clams,
- Noah's ark shells,
- oyster shells.