



# The American Dozen



## The Process:



Seed clams planted in our designated grow-out areas, they are harvested within 12 to 18 months.

After harvesting, the clams are placed in a controlled salt water purification system to remove any sand inside the clams. The system is designed to regulate the amount of salt in every lot. This process gives the clams a consistent sweet brine flavor each and every time.



**The Final Process:** From the salt water purging system the clams are placed in specially designed vacuum packaging and cooking equipment. Immediately after they are Individually Quick Frozen using the latest cryogenic nitrogen freezers.

This process locks in all the natural flavors.

**The benefits:** These clams have all the characteristics of LIVE, but have a 1 year shelf life!!!!

## Product information :

- American Farm Raised Clams
- Species: Mercenaria
- Sustainable Resource
- Farm Raised in the Pristine waters off Florida's Gulf Coast.
- Sand Free
- Packed 12 clams per vacuum bag , cooked and flash frozen.
- Just boil 5 minutes and serve
- This is the ONLY Domestic cooked/frozen clams in the US Market.
- Superior quality over Imported Meretrix species



## Packaging information : Wholesale/Foodservice

Middleneck 10 x 12 clams per pouch

Littleneck 10 x 12 clams per pouch

Available in 3 styles

- 12 Clams Natural Juices
- 12 Clams Garlic & Herb Butter
- 12 Clams In Net New England Style



Sand Free  
Natural Juices



Garlic Butter  
Sand Free  
Natural Juices



New England style  
Sand Free  
Natural Juices

Processed and Packaged by:  
Southeastern Seaproducts, Inc  
1-800-671-2526

1500 Maple Ave.  
Melbourne ,FL 32935

www.frozenliveshellfish.com  
marksr@frozenliveshellfish.com