



# Salty Seas IQF Half Shell Clams

Florida Farm Raised U.S.A.

## THE PERFECT HALF SHELL CLAMS

- Serve a half-shell clam without all the trouble of shucking.
- No waste. No shrinkage. No special knives or staff.
- 100% retention of its natural juice and meat.
- Looks better and serves better than any hand shucked clam.
- Add a topping and broil for easy clams casinos

## PRODUCT INFORMATION

- ◆ "FROZEN LIVE"™
- ◆ Farm Raised
- ◆ 100% yield
- ◆ Salty flavor
- ◆ **Sand Free**
- ◆ Just thaw in refrigerator or walk-in and serve
- ◆ 12 month shelf life
- ◆ Processed and Packaged in HACCP approved plants, meeting ALL Federal and State Regulations.



## PACKAGING INFORMATION

### IQF Half Shell Clams

- ◆ Vacuum Skin Trays — 144ct. 12 skinned trays per case.
- ◆ Sizes available :
  - ◆ Top necks
  - ◆ Middle necks
  - ◆ Little necks



- ◆ Bulk Pack — 144 ct.
- ◆ Sizes available :
  - ◆ Top necks
  - ◆ Middle necks
  - ◆ Little necks



Southeastern Seaproducts is a certified PHP (Post Harvest Treated) Facility.

Processed and Packaged by:  
**Southeastern Seaproducts, Inc**

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