

SALTY SEAS

IQF Cedar Key Farms™ Steaming Clams New England Style

Imagine a Frozen American clam that acts the same as **LIVE**, with a one year shelf life, not pre-cooked not imported. Well it's finally here. Proprietary Nitrogen Technology applied to live hard clams extends their shelf life one year and enables them to cook open the same as **LIVE**. Superior quality and taste.

PRODUCT INFORMATION

- Proudly grown and harvested in the USA. 
- SAND FREE
- Purged for 12 hours after harvest with controlled salt water, then Flash Frozen "LIVE" with proprietary cryogenic technology.
- One year shelf life.
- Consistent flavor time and time again.
- NOT pre-cooked.
- From frozen, place directly in boil pot or steamer 8 minutes or until clams open.
- All clams cook open same as LIVE.
- Do not allow to thaw prior to cooking or clams will not open.
- This is a one of a kind item. The only domestic IQF clam on the market.



PACKAGING INFORMATION

12 dozen serve in nets per case
144 count
1 dozen clams per net

Available in Middlenecks & Littlenecks
Species Mercenaria



Processed and Packaged by:
Southeastern Seaproducts, Inc
Main Office: 1500 Maple Ave., Melbourne, FL 32935

1-800-671-2526
www.frozenliveshellfish.com
Email Us: Marksr@frozenliveshellfish.com