



# FLORIDA FARM RAISED CLAMS

## The Process:

Seed clams from certified hatcheries are planted along Florida's pristine coastal waterways.



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 for 12 hours to remove all the sand inside the clams. The Salt water system is chilled to 45° and the salt is regulated each and every lot.



After the Process

This process gives the clams a consistent sweet brine flavor each and every time with **NO SAND**. The chilled water extends the Clams shelf life and prepares them to ship in cold distribution. This is very successful especially in the summer months when shelf life is the worst.

**No Florida Clam supplier can top Sand Free and Extend Shelf Life**

**The Final Process:** From the salt water purging system the clams are placed in a high pressure washer to remove all sand and dirt from the outside. They are then machine graded and counted. Bags are machine closed tight with aluminum ring, tagged and ready for shipment.

## Product information :

- Florida Farm Raised Clams
- Cold water purge, extended shelf life especially in Summer Months
- Sand Free, consistent salty flavor at 25 ppt over regular harvest.
- No Florida Clam supplier can top Sand Free *and* Extend Shelf Life.

## Packaging information :

- Mesh bags are machine closed tight with aluminum ring.
- Middlenecks - any counts available per request.
- Littlenecks - any counts available per request.



Processed and Packaged by:  
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