

SALTY SEAS

IQF Cedar Key Farms™ Steaming Clams

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.
- IQF allows use of 1 clam or 2 dozen clams, no plastic vacuum bags to deal with.
- 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

Middleneck clams - 200 count bulk case

Littleneck clams - 200 count bulk case

Species Mercenaria



Processed and Packaged by:
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