


# STAY FRESH

## Cedar Key Farms™ Live Clams



Fresh LIVE Sand Free clams packaged with proprietary MAP technology. MAP technology allows fresh clams to ship in colder conditions, offers extended shelflife, no breakage and 100 % usable product over traditional mesh bags.

### PRODUCT INFORMATION

- Proudly Grown and harvested in the USA. 
- Sustainable
- Purged for 12 hours after harvest with chilled controlled salt water.
- SAND FREE
- Proprietary MAP (Modified Atmosphere Packaging)
- Extended shelf life, up to 14 days.
- 100% usable clams, no broken shells.
- Easy use trays for stacking.
- Patented Process

### PACKAGING INFORMATION

#### Middleneck Clams

200 count 4x50 count vacuum skin trays

100 count 2x50 count vacuum skin trays

#### Littleneck Clams

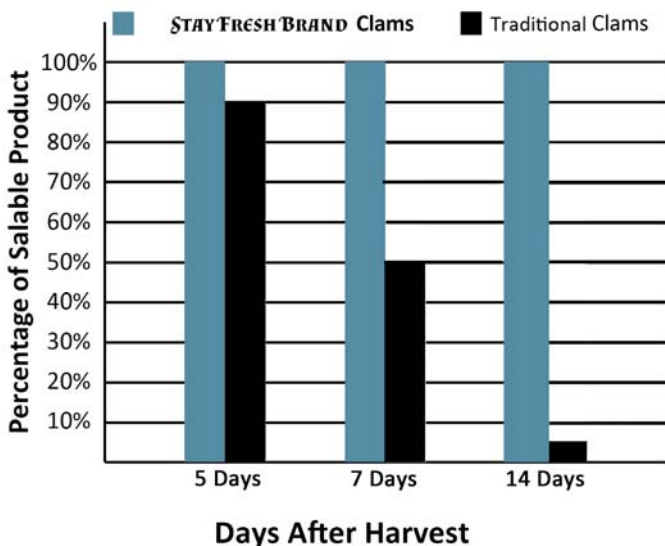
400 count 4x100 count vacuum skin trays

200 count 2x100 count vacuum Skin trays

Species Mercenaria



### STAY FRESH CLAMS VS TRADITIONAL MESH BAGS



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

1-800-671-2526  
[www.frozenliveshellfish.com](http://www.frozenliveshellfish.com)  
Email: [Marksr@frozenliveshellfish.com](mailto:Marksr@frozenliveshellfish.com)