

STAY FRESH

Cedar Key Farms™ Live Clams

Fresh LIVE Sand Free clams packaged with proprietary MAP technology.

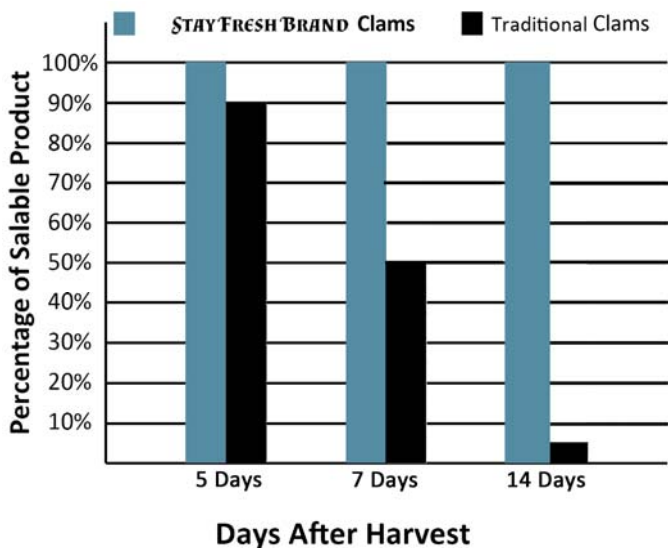
MAP technology allows fresh clams to ship in colder conditions, offers extended shelflife, no breakage and 100 % usable product over traditional mesh bags.

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



STAY FRESH CLAMS VS TRADITIONAL MESH BAGS



Results may vary slightly depending on the time of the year.

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



Processed and Packaged by:
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