

Stay Fresh Retail Ready Fresh Clams



Cedar Key Farms™ Live Clams
Fresh Sand Free clams packaged with proprietary MAP technology

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.

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 Case
10x24 Count Retail Ready
Vacuum Skin Trays**

**Littleneck Clams Case 10x24 Count
Retail Ready Vacuum Skin Trays**

Species Mercenaria



Processed and Packaged by:
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