

FRESH FLORIDA FARM RAISED CLAMS



The Process:



Seed clams from our certified hatcheries are planted in our designated grow-out areas, they are harvested within 12 to 18 months.

After harvesting, the clams are placed in a State of the Art 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.



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.

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.

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

Product information :

- Species Mercenaria campechiensis - THIS SPECIES IS NOT GOVERNED BY THE SIZE LAW RESTRICTION IN ALL STATES .NEW YORK ETC.
- 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, EXTENDED SHELF LIFE AND NO RESTRICTION ON SIZE.

Packaging information:

Foodservice or Retail

- Mesh bags are machine closed tight with aluminum ring.
- Middleneck, Littleneck, Pastanocks
- Available in:
 - 200 counts
 - 100 counts
 - 50 counts
 - 25 counts



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