



The American Dozen



1 DOZEN PER BOX. Farmed Raised in Cedar Key Florida, SAND FREE Littleneck clams.

Packed 12 clams per vacuum bag, cooked and flash frozen. Sustainable resource from American waters.

This is the only the ONLY DOMESTIC cooked/frozen clams in the market.

The Process:



Seed clams 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 to remove any sand inside the clams. The system is designed to regulate the amount of salt in every lot. This process gives the clams a consistent sweet brine flavor each and every time.



The Final Process: From the salt water purging system the clams are placed in specially designed vacuum packaging and cooking equipment. Immediately after they are Individually Quick Frozen using the latest cryogenic nitrogen freezers.

This process locks in all the natural flavors.

Product information :

- American Farm Raised Clams
- Species: Mercenaria
- Sustainable Resource
- Farm Raised in the Pristine waters off Florida's Gulf Coast.
- Sand Free
- Packed 12 clams per vacuum bag , cooked and flash frozen.
- Just boil 5 minutes and serve with butter & bread



Sand Free
Natural Juices



Processed and Packaged by:
Southeastern Seaproducts, Inc.

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www.frozenliveshellfish.com