

SALTY SEAS

PERFECT DOZEN 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 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.

The benefits: These clams have all the characteristics of LIVE, but have a 1 year shelf life!!!!

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

Product information:

- Packed 12 clams, cooked and flash frozen
- American Farm Raised Clams
- Sustainable Resource
- Farm Raised in the Pristine waters off Florida's Gulf Coast.
- Sand Free
- Natural Juices
- Just boil 5 minutes and serve
- This is the ONLY Domestic cooked/frozen clams in the US Market.
- Superior quality over imported

VACUUM PACK HEAT AND SERVE

- Middleneck and littleneck
- 10 pouches of 12 clams per case



NEW ENGLAND STYLE HEAT AND SERVE IN NET

- Middleneck and littleneck
- 10 pouches 12 clams in a serve in net per case



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