

# SALTY SEAS

## PERFECT DOZEN CLAMS

### NEW ENGLAND STYLE SERVE IN NET



#### 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 in CONVENIENT SERVE IN NET, vacuum packed, cooked and flash frozen
- American Farm Raised Clams
- Sustainable Resource
- Farm Raised in the Pristine waters off Florida's Gulf Coast.
- Sand Free
- Just boil 5 minutes and serve
- This is the ONLY Domestic cooked/frozen clams in the US Market.
- Superior quality over Imported

#### Packaging information:

Foodservice or Retail

- Middleneck  
10 pouches of one dozen clams per case
- Littleneck  
10 pouches of one dozen clams per case



1-800-671-2526

[www.frozenliveshellfish.com](http://www.frozenliveshellfish.com)

Email: [Marksr@frozenliveshellfish.com](mailto:Marksr@frozenliveshellfish.com)