



Perfect Dozen Steamed Clams in Minutes Vacuum Pack

# The American Dozen



## The Process:



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.

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

## Product information :

- Sustainable , Cedar Key Florida Farm Raised Clams. (Mercenaria Campechiensis)
- Sand Free
- One dozen Clams per bag.
- Vacuum packed, Precooked IQF whole shell.
- Consistent sweet brine flavor every time.
- Complete separation of the meat from the shell upon heating.
- Boil, Steam, Sauté or Microwave in minutes.
- This is the only IQF precooked American clam in the US Market, all others are imports.



## Packaging information :

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### FOODSERVICE

- ◆ **Middleneck Clams**  
9/11 per lb. - 10/12ct. bags per case
- ◆ **Littleneck Clams**  
14/16 per lb. - 10/12ct. bags per case



Processed and Packaged by:  
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