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Southeastern SeaProducts, Inc

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Dear Seafood Buyer,

Thank you for visiting our web site and giving us the opportunity to introduce you to our latest IQF clam and oyster product line. The latest scientific technology using cryogenics, applied to an industry that has been mainstream fresh live.

Southeastern Seaproducts has just completed a state of the art IQF cryogenics freezing plant located in Melbourne Florida.

Our **IQF half shell oysters** are the best in the industry. Why? All IQF half shell oysters currently being sold are processed **DEAD**. They are either high pressure processed, pasteurized, heat shocked, hand shucked etc. In any event the oyster is killed. It loses most of its natural juice and shape, then frozen. Our process is done **LIVE**, enabling the half shell oyster to retain 100 percent of its natural juice and shape. Looks, serves and taste better than any other IQF half shell oyster in the market, guaranteed!!

We own and operate our own hard shell clam farm in Cedar Key Florida. Managing more than 50 shellfish growing acres and 200 million hard shell clams planted and projected.

We are the first company in America to perfect the freezing of a live hard shell clam so that when it is cooked it opens perfectly as if were live. All other frozen hard clams from the U.S, China, Vietnam, etc. are all precooked and vacuum packed.

Our **hard shell clams** are individually quick frozen **LIVE** in their natural shell using specially designed equipment and patent pending process. Giving it a great flavor, tableside presentation and a shelf life of 6 months or greater.

We offer both institutional and retail packages for a broad number of customer applications. We would like to be your supplier. Feel free to contact me directly with any questions.

Thank you,

Mark D Maynard
CEO /President
Southeastern SeaProducts, Inc.

