

# Frozen Clams



- *All natural, packed to HACCP standards*
- *Year round availability and stable pricing*
- *100% yield, no broken or unusable clams to discard*
- *Sand free – clams are purged before packing*
- *Competitively priced compared to fresh clams*
- *Easy to prepare, just reheat from the frozen state*



## *Vacuum Packed Clams are Easy to Use and Delicious*

These farm raised clams are purged of sand, carefully graded, vacuum packed, and then cooked. Once cooked, the clams are immediately chilled, then quick-frozen in the bag. The vacuum pack cooking process retains the juice inside the clam.

To serve the whole shell clams, simply reheat the clams directly from the frozen state. The clams can be boiled or steamed inside the bag, or steamed or sautéed out of the bag. Reheat clams for approximately 8-10 minutes and they will open just as if they had been prepared from the fresh state.

To serve the half shell clams, add your favorite topping and reheat in the oven approximately 5 minutes for delicious clams casino.

The clams are easy to use, affordable, and taste great. Uniformity of sizing allows the clams to be portioned by the piece. And unlike fresh shellfish, every clam in the bag makes it to the plate.



**Whole Shell Baby Clams 40-60 count per lb.***Approximately 1½" - 1¾" across***Product Code 9040***Cooked, frozen, vacuum packed**20 - 8 oz. bags*

1½"



1¾"

**Whole Shell Baby Clams 30-50 count per lb.***Approximately 1¾" - 2" across***Product Code 9030***Cooked, frozen, vacuum packed**20 - 8 oz. bags*

1¾"



2"

**Whole Shell 17-22 count per lb.***Approximately 1½" - 2" across***Product Code 9017***Cooked, frozen, vacuum packed**10 - 1 lb. bags*

1½"



2"

**Whole Shell 11-16 count per lb.***Approximately 2" - 2½" across***Product Code 9011***Cooked, frozen, vacuum packed**10 - 1 lb. bags*

2"



2½"

**Half Shell 16-25 count per lb.***Approximately 2" - 2½" across***Product Code 9021***Cooked, frozen, vacuum packed**10 - 1 lb. bags*

2"



2½"