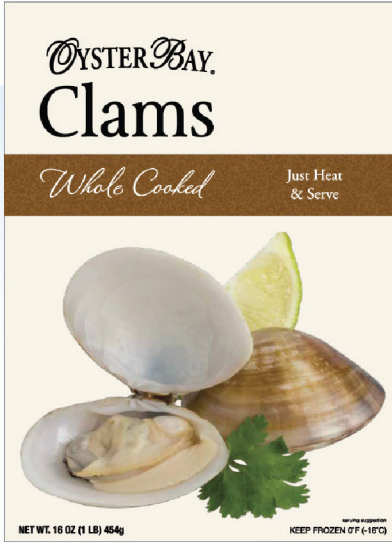




Learn more at www.harborseafood.com

Whole Clams

Although our clams are technically “farm raised” they are actually grown in natural sand beds bordering the ocean. They must be harvested at precisely the right moment in order to ensure meat quality and yield; Harbor Seafood’s team of quality assurance experts is there to do just that. Our fully cooked clams have been purged of sand, fully cleaned, and then frozen at their very best. You can just heat and serve!



Features and Benefits:

Harbor Seafood offers clams in two great sizes - 11/16 per pound or 17/22 per pound. Both are packed in a 10 lb case. Our clams are fully cooked and cleaned (purged before cooking to eliminate sand), so the majority of the work is done! This offers the customer consistent quality, uniformity, meat yield, taste, texture and over all flavor. There is virtually no waste due to spoilage or unusable clams and most importantly, they are a safe and easy to use option. Oyster Bay clams are competitively priced and excellent for portion control and food cost. No more dealing with bushels, nets, tags, short shelf life and the overall mess that comes with the handling and holding of live clams. Our clams have a 24 month shelf life and come in convenient 1 lb packages; take what you need from the freezer to the pan with ease.

Menu Ideas:

The recipes are endless with Oyster Bay clams. Serve them in a traditional dish such as linguine and clam sauce, in a garlic, lemon, white wine, shallot, and parsley broth or in a New England Clam Chowder. For something unique try an Andouille sausage and beer broth or sake steamed over soba noodles. Whatever you choose to create, Oyster Bay clams will not disappoint.

Handling:

Keep frozen up to 24 months. Cook from frozen.

| Nutrition Facts | | | |
|--------------------------|------------------|-------------------|------------|
| 2 servings per container | | | |
| Serving size | | 3 oz (85g) | |
| | Per serving | Per container | |
| Calories | 60 | 120 | |
| | % DV* | % DV* | |
| Total Fat | 0.5g 1% | 1g | 1% |
| Saturated Fat | 0g 0% | 1g | 5% |
| Trans Fat | 0g | 0g | |
| Cholesterol | 45mg 15% | 85mg | 28% |
| Sodium | 620mg 27% | 1240mg | 54% |
| Total Carb. | 4g 1% | 8g | 3% |
| Dietary Fiber | 0g 0% | 0g | 0% |
| Total Sugars | 0g | 0g | |
| Incl. Added Sugars | 0g 0% | 0g | 0% |
| Protein | 9g | 19g | |
| Vitamin D | 0mcg 0% | 0mcg | 0% |
| Calcium | 280mg 20% | 570mg | 45% |
| Iron | 5.2mg 30% | 10.5mg | 60% |
| Potassium | 110mg 2% | 210mg | 4% |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



11/16 count
Whole Clams, In Shell, Fully Cooked
Item No. 640031
UPC: 049029111168
GTIN: 10049029111165

17/22 count
Whole Clams, In Shell, Fully Cooked
Item No. 640036
UPC: 049029117221
GTIN: 10049029117228

| Product Description | 1 lb |
|-----------------------------|-------------------------------|
| Pack Size | 10 x 1 lb |
| Master Case Net Weight | 10 lb |
| Master Case Gross Weight | 12 lb |
| Case Dimensions & Case Cube | 13.9"L x 7.3"W x 6.3"H • 0.37 |
| Pallet Ti x Hi | 18 x 10 |
| Method of Catch | Farm Raised |
| Storage | Keep Frozen |
| Shelf Life | 24 months |
| Species | <i>Meretrix spp.</i> |
| Country of Origin | Thailand |