

# WHOLE SHELL DOMESTIC CLAMS

Cooked - Vacuum Sealed - Frozen

## Features & Benefits

- Vacuum sealed to lock in fresh taste and natural clam juice
- Salt water purged to remove sand and grit
- Consistent performance, no unusable clams to discard
- Packed by the count for accurate plate costs
- Fully cooked, simply heat and serve
- Year-round availability
- The only domestic, vacuum sealed clam product in the market
- Perfect for steamers, a pasta dish or any recipe calling for in-shell clams



## Specifications

- **Code:** Middleneck #VAC10X12MN; Littleneck #VAC10X12LN; Pastanek #VAC20X12PN
- **Case Pack:** Middleneck 10/ 12 ct (~10-13 ct/lb), Littleneck 10/ 12 ct (~14-17 ct/lb), Pastanek - 20/ 12 ct (~20-24 ct/lb)
- **Ti/Hi:** 15/7
- **Brand:** Salty Seas
- **Catch Method:** Farm Raised
- **COO:** United States
- **Species:** Southern Quahog (*Mercenaria campechiensis*)



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