

WHOLE CLAMS IN SHELL

Cooked - Vacuum Sealed - Frozen

Features & Benefits

- Vacuum sealed to lock in fresh taste and natural clam juice
- Purged to remove sand and grit to save prep time and ensure a clean bite everytime
- Consistent performance, no unusable clams helps reduce waste and improve usable yield
- Fully cooked, simply heat and serve
- Year-round availability
- Packed 11-16 count per pound and 17-22 count per pound for easy, consistent plate portioning
- Perfect for steamers, pasta, seafood boils or any recipe calling for in-shell clams



Specifications

- **Code:** CL2011; CL2017
- **Size:** 11-16 count/pound; 17-22 count/pound
- **Case Pack:** 10/ 1 lb
- **Brand:** Sam's Clams
- **Catch Method:** Farm Raised
- **COO:** Vietnam
- **Species:** *Meretrix lyrata*



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SEAFOODS

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