



Clams (Atlantic Surf)

ANALYSIS GUIDE

Ash:	2.41%
Carbohydrates:	3.94%
Fat:	0.57%
Moisture:	79.05%
Protein:	14.03%
Calories:	77.01 cal/100g

Scientific Name: Spisula solidissima

Produced off the New England Coast of the United States.
Production is dependent on weather conditions.

Produced: Year-round

Packaged:	Whole Clam Meat	2/25 pound case
	Clam Strips	6/5 pound case
	IQF Clam Tongues	1/40 pound case
	Chopped Clams	10/5 pound case