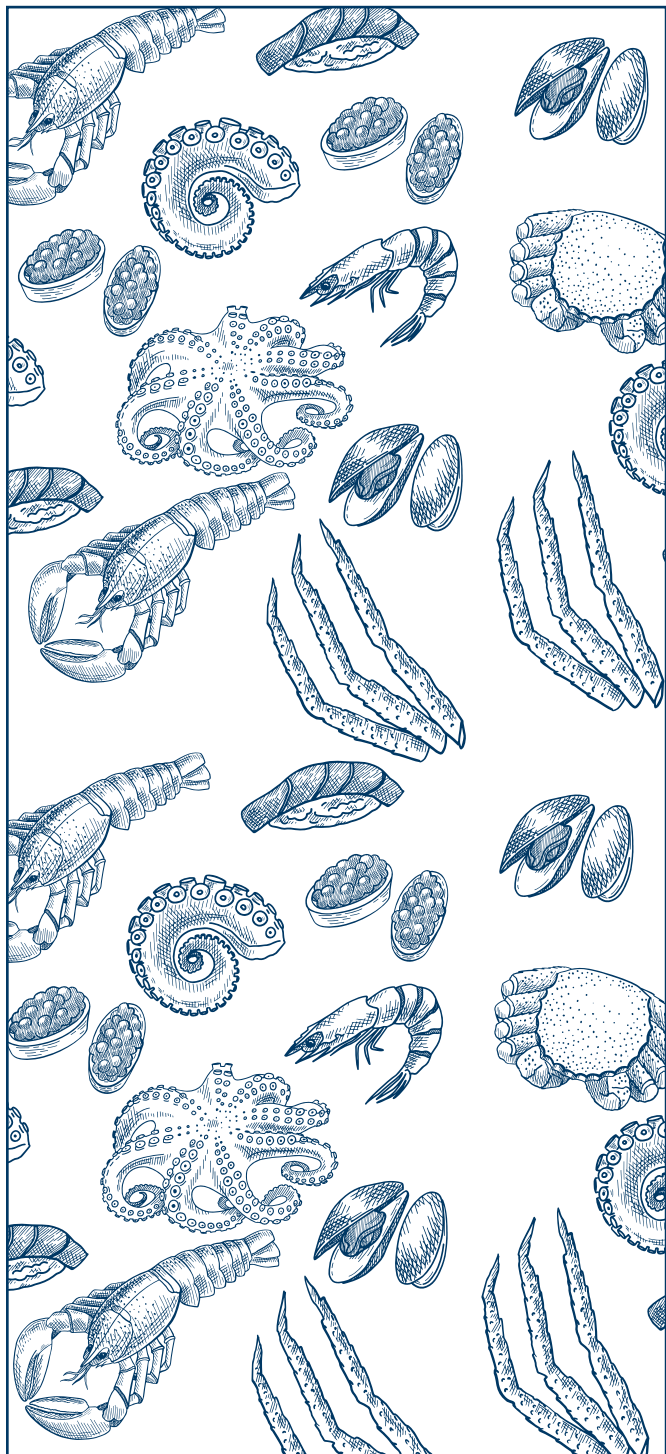




# “Oyster Bay” Brown Clams

*(Meretrix lyrata)*

Our all natural whole cooked brown clams are harvested, cleaned, purged and pasteurized without a sandy residue. They are a perfect accompaniment to any pasta dish.



### FEATURES/BENEFITS

- All natural whole cooked brown clams have consistent quality and superb flavor.
- Available whole, cooked, in shell, IQF.
- Farm raised.
- They exhibit uniform color and size while providing portion control and little waste due to spoilage.

### APPLICATIONS

Primarily used for chowders, stews, pasta and rice dishes. These can also be used as a stand alone.

### HANDLING/PREPARATION

**THAWING:** Keep frozen until ready to use. Thaw under refrigeration for up to 24 hours.

### PREPARATION INSTRUCTIONS

Reheat from a frozen state. Do not defrost before re-heating. Re-heat thoroughly.

**RE-HEAT IN BAG:** Place bag in boiling water until clams open, 8-10 minutes. Open bag and pour out clams and juice.

**RE-HEAT OUT OF BAG:** Cut bag and remove clams. Steam or sauté until clams open, 6-8 minutes.

**RE-HEAT IN MICROWAVE:** Cut a small hole in bag. Place bag in microwave with the hole facing up. Microwave until clams open, 5-7 minutes.

### NUTRITION FACTS:

Serving Size 3 OZ. (85g), Calories 10, Total Fat 1.5g, Saturated Fat 0g, Trans Fat 0g, Cholesterol 55mg, Sodium 95mg, Carbohydrates 0g, Sugar 0g, Fiber 0g, Protein 22g.

**COUNTRY OF ORIGIN:** China



IPM selects only the finest quality suppliers in the world to pack our product. Continual inspection and selection during process ensures that you receive a premium product.

DISTRIBUTED BY LIMSON TRADING, INC.  
NORWALK, CT 06854 USA  
LIMSONTRADING.COM / 5/22/v2