

RESPONSIBLE
FISHING
SINCE 1976

CAPTAIN KEVIN SWIMM

Harbour Grace,
Newfoundland & Labrador



CANNED CHOPPED WILD ARCTIC SURF CLAMS



Convenient, ready-to-use Clearwater Chopped, Wild Arctic Surf Clams are packed in 100% pure, premium clam juice, locking in ocean freshness for a unique, sweet taste. Featuring hearty clam pieces, these sweet and tender chopped clams are perfect for soups, chowders, sauces, and a wide range of culinary applications. Expand your menu today with Clearwater Chopped, Wild Arctic Surf Clams and benefit from convenient preparation and easy storage.



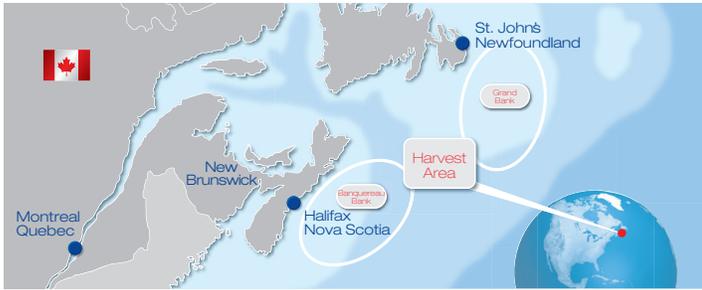
CANNED CHOPPED WILD ARCTIC SURF CLAMS

WHY CLEARWATER?

- Consistent and industry leading net meat weights
- Year-round supply and availability
- High brix concentration

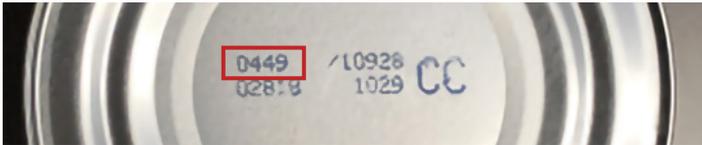
HARVESTING AND PROCESSING

Wild-caught and sustainably harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater's Arctic Surf Clams are blanched and individually-quick-frozen (IQF) on board our vessels within an hour of harvesting. Once at our processing plant, they are sorted, size graded and rigorously tested, prior to being shipped to our canning facility in the US. Once at the cannery, clams are thawed, inspected, chopped, cleaned, cooked and retorted. Producing a high-quality and flavorful canned clam product, second to none in the industry.



BEST BEFORE DATE

The best before date can be found on the bottom of each can. The first four numbers represent the Julian calendar day they were produced plus the year. For example, if the number is 0449 as shown in the photo, it means that the clams were produced on the 44th day of 2019 (February 13, 2019). The first three digits represent the day and the last digit represents the year. We recommend consuming the clams within two years of the production date.



FOR MORE INFORMATION, CONTACT CLEARWATER:

HEAD OFFICE:
(902) 443-0550
clearwater.ca

US SALES OFFICE:
(703) 669-6119
ussales@clearwater.ca



Clearwater is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.

FEATURES & BENEFITS

Clearwater Chopped, Wild Arctic Surf Clams are 100% meat packed in pure, premium juice. This provides 33% more brix concentration than the industry average – eliminating the need to buy additional clam juice. Naturally blanched in their own nectar, Clearwater Chopped, Wild Arctic Surf Clams have a unique fresh, sweet taste.

- Wild-caught
- Unique color highlights
- Sweet, fresh flavor



FOOD SAFETY AND QUALITY

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCGS certification within processing facilities ensure our customers receive only the highest-quality, consistent and food-safe products.



PACKAGING FORMATS

Pack Size: 51oz can
Packed: 12 x 51oz

clearwater.ca



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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**