

RESPONSIBLE
FISHING
SINCE 1976



CAPTAIN KEVIN SWIMM

Harbour Grace,
Newfoundland & Labrador



WILD CAUGHT COCKLE CLAMS



Harvested from the cold, pristine waters of the Canadian North Atlantic, Clearwater's wild-caught Cockle Clams deliver a mild, sweet taste. Light-colored white tongues make Clearwater's Cockle Clams perfect for processing into breaded clam strips or canned formats.



COCKLE CLAMS

WHY CLEARWATER?

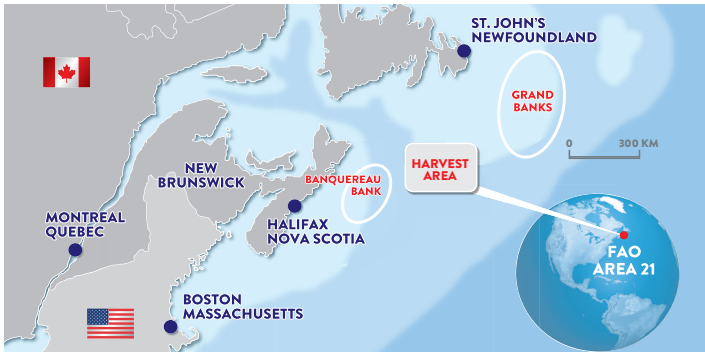
- Exclusive offshore harvester of Canadian Cockle Clams (*Serripes groenlandicus*)
- Ocean-to-customer quality control and assurance
- Year-round supply and availability
- Fast and efficient worldwide distribution and delivery

FEATURES AND BENEFITS

- Wild-caught
- Individually-quick-frozen onboard Clearwater's state-of-the-art vessels for maximum quality and taste
- Sweet and mild clam flavor

HARVESTING

Wild-caught and sustainably harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater Cockle Clams deliver superior texture and taste with an exceptional ocean-fresh flavor. Cockle 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.



SUSTAINABILITY

Cockle clams are a co-occurring species of the Marine Stewardship Council (MSC) certified Arctic surf clam fishery. The amounts of cockle clams retained in the Arctic surf clam fishery have been assessed by the MSC audit team and determined to be at reasonable levels, but this species has not been evaluated in as much detail as Arctic surf clams and therefore, does not carry the MSC logo or claim. Once sufficient data is collected, cockle clams could be included in the MSC certification.

PROCESSER READY

Clearwater's Cockle Clams are ready for further processing. Simply thaw and chop or slice into desired shape for application. Ideal for use as a breaded clam strip, in a canned clam format or ceviche.



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

Available in Grade A sized graded or Processor Grade, shell detected, run-of-catch format.

4 x 5.5lb or 2.5kg bags/case
22lb or 10kg/case
48 cases/pallet

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**