

RESPONSIBLE
FISHING
SINCE 1976

CAPTAIN KEVIN SWIMM

Harbour Grace,
Newfoundland & Labrador



WILD ATLANTIC CLAM STRIPS

NORTHERN PROPELLER AND
GREENLAND COCKLE CLAMS



Clearwater's Northern Propeller and Greenland Cockle Clams are wild-caught and sustainably harvested from the cold, pristine waters of the Canadian North Atlantic. A truly unique shellfish delicacy, Clearwater clams offer ocean fresh flavour and a tender texture, making them ideal for further processing into breaded clam strips.



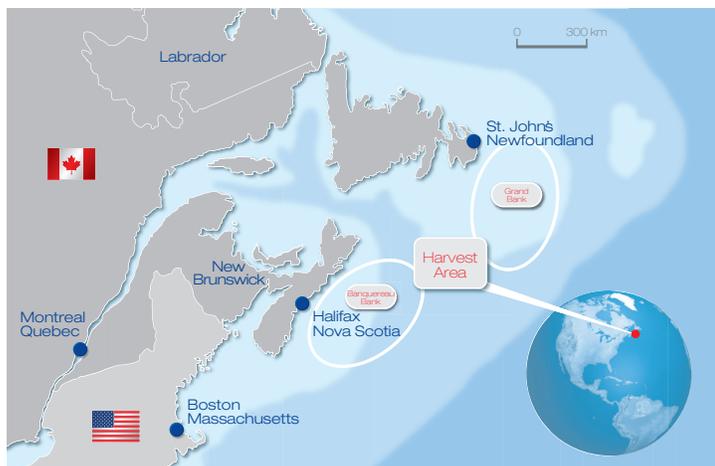
WILD ATLANTIC CLAMS

WHY CLEARWATER?

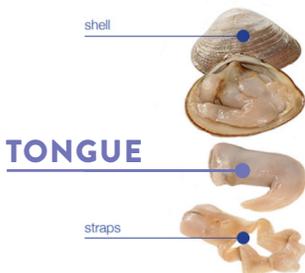
- Exclusive offshore harvester of Canadian Northern Propeller and Greenland Cockle Clams
- Ocean-to-customer quality control and assurance
- Year-round supply and availability
- Fast and efficient worldwide distribution and delivery

HARVESTING AND PROCESSING

Within 60 minutes of harvesting, clams are blanched and frozen directly on board Clearwater's state-of-the-art clam processing vessels.



Clams arrive at Clearwater's co-packing facility in either frozen blocks or IQF packs of pure clam meat. Northern Propeller Clams are thawed, cleaned, and trimmed into pre-cut strips, prior to undergoing a specialized tenderisation process and then being refrozen. This tenderisation process allows clams to be heated for short periods of time, while still retaining their tender texture. Cockle Clams are also thawed, cleaned and trimmed into pre-cut strips and then refrozen.



IN THE KITCHEN

Clearwater Northern Propeller and Greenland Cockle Clams come in a pre-cut clam strip format and are ready for breading and frying.

PREPARATION

- Thaw clams overnight in refrigerator.
- Prepare one shallow bowl with 1 cup of flour.
- Prepare another shallow bowl with a 20/80 egg and buttermilk mix. It's easiest to take a 1 cup measuring cup, crack and beat an egg in the cup and then fill the rest of the cup with buttermilk.
- Prepare another shallow bowl with plain breadcrumbs.
- Working in batches with one or a few at a time, dust clams in flour mix.
- Then dip them into the egg and buttermilk mixture and toss with breadcrumbs. Lay flat individually on a parchment paper coated sheet pan.
- Cover with plastic wrap and refreeze overnight.



COOKING

- Heat canola/rapeseed oil until temperature reaches 375F-400F
- Place small batches of frozen battered clam strips in oil and fry for 30 seconds or until crumbs just begin to crisp.
- Lay fried clams on paper towel for any excess oil to be absorbed.
- Serve hot with tartar sauce or tartar/sriracha sauce mix. Garnish with a slice of lemon.

PACKAGING FORMATS

1kg x 6 / 6kg x 1 bulk

FOOD SAFETY AND QUALITY

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



**FOR MORE INFORMATION,
CONTACT THE CLEARWATER
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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**