RESPONSIBLE FISHING SINCE 1976







Harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater Cockle Clams are a unique shellfish delicacy ideal for Asian cuisines. Wild-caught cockle clams deliver a mild and sweet taste with a delicate texture.







# **COCKLE CLAMS**

#### WHY CLEARWATER?

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

#### CLEARWATER COCKLE CLAMS

- Wild-caught
- Individually-quick-frozen onboard Clearwater's state-of-the-art vessels for maximum quality and taste
- Sweet flavor. delicate texture
- Excellent nutritional benefits

## HARVESTING AND PROCESSING

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.



## 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

10 x 1kg bag - 400g (14oz) Box.

IN THE KITCHEN

menu costing

required Conveniently packaged for

on-demand

use

#### FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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# REMARKABLE SEAFOOD, RESPONSIBLE CHOICE



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