

RESPONSIBLE  
FISHING  
SINCE 1976



# VONGOLE ROSSO PASTA SAUCE PORTIONS



Vongole Rosso Pasta Sauce Portions offer a gourmet dining experience with unparalleled convenience. Crafted for those seeking a chef-inspired taste without the hassle of extensive preparation, this product features a rich, clam-infused tomato sauce boasting a hearty serving of Clearwater's wild-caught Northern Propeller Clams in each bite. Each sauce portion, designed as individual serving 'pucks', provides a quick and easy solution to sophisticated dining, requiring minimal effort—simply heat from frozen and mix with pasta.



WILD CAUGHT



COOK FROM FROZEN

# VONGOLE ROSSO PASTA SAUCE PORTIONS

## FEATURES AND BENEFITS

- **Gourmet taste and quality** – impress guests with a top-quality chef-inspired sauce requiring minimal preparation.
- **Convenience** – individual serving ‘pucks’ in easy-to-open packaging. Prepare from frozen; just heat and toss with pasta.
- **Healthier** – with only 130 calories per serving and 8 grams of protein, a serving of Vongole sauce is a healthier choice than many similar options!



## PROCESSING

Clearwater’s Vongole Rosso Pasta Sauce Portions are bursting with clam flavor, containing over 40% clam juice, meat, and extract. Featuring Clearwater’s wild-caught Northern Propeller Clams in a tomato-based sauce, Vongole Rosso sauce portions are prepared and frozen into puck-sized portions at our Canadian-based co-packing facility.

## INNOVATIVE FORMAT

Vongole Rosso pasta sauce portions come in an easy-to-open saddle-pack containing one recommended serving (125g or 4.4oz) of two sauce pucks. Sauce portions should be prepared from frozen, providing optimal storage and the convenience of pulling product for on demand usage. The simple preparation of the product provides fool-proof preparation for any skill level of kitchen staff and cuts down on the labor required to prepare premium dishes from scratch.

## IN THE KITCHEN

Simply heat two frozen pucks of sauce on medium heat until melted. Once melted, add in 100g or 3.5oz of cooked pasta, stir and coat the pasta. Add a little cooked pasta water or cream to the sauce for thinning based on preference. Garnish with chopped parsley and/or top with prepared seafoods like whole clams or shrimp. A gourmet shellfish delicacy ready in minutes!

## FOOD SAFETY AND QUALITY

Clearwater’s Vongole Rosso Pasta Sauce Portions are produced in a CFIA and SQF certified production facility to ensure the highest levels of food safety and consistency.

## PACK SPECIFICATIONS

**One serving:** 125g (62.5g x 2 pucks); 4.4oz (2.2oz x 2 pucks)

**Case:** 50 servings (100 pucks); 6.25kg (13.8 lbs)



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

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

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**REMARKABLE SEAFOOD,  
RESPONSIBLE CHOICE**