

RESPONSIBLE
FISHING
SINCE 1976

CAPTAIN KEVIN SWIMM

Harbour Grace,
Newfoundland & Labrador



CHOPPED WILD OCEAN QUAHOGS



Convenient and cost-effective, Clearwater's Chopped Wild Ocean Quahogs are made using our finest wild-caught ocean quahogs. Packed in 100% pure, premium clam juice, our canned quahogs lock in ocean freshness for a classic clam taste. With large clam pieces and vibrant coloring, Clearwater's Chopped Wild Ocean Quahogs are the perfect chowder clam, while also ideal for soups, pastas, dips, fritters and so much more.



WILD CAUGHT



PRODUCT OF USA

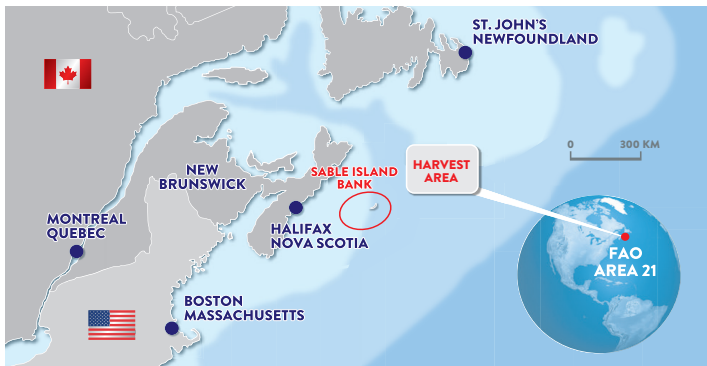
CHOPPED WILD OCEAN QUAHOGS

WHY CLEARWATER?

- Year-round supply and availability
- High brix concentration

HARVESTING AND PROCESSING

Wild-caught and sustainably harvested from the Sable Island Bank in the North Atlantic, Clearwater's Ocean Quahog Clams are blanched and individually-quick-frozen (IQF) on board our vessels within an hour of harvesting. Once at our processing plant, they are shell detected 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.



SABLE ISLAND

Clearwater's Ocean Quahog Clams are harvested from the Sable Island Bank in the North Atlantic, adjacent to the storied Sable Island, off the coast of Nova Scotia. An island widely known for its shipwrecked sailors, transported convicts, pirates and wild horses. Today, the island is inhabited by over 500 free-roaming horses protected by the Canadian government.



IN THE KITCHEN

Clearwater's Chopped Wild Ocean Quahogs are the classic chowder clam. Uniquely packed in their own juices for optimal freshness and flavor, clam juice can be used in soups or chowders, or reserved for use as a flavorful stock in other recipes. Use canned and chopped ocean quahogs in a variety of culinary applications, including chowders, soups, pastas, dips, fritters and so much more.



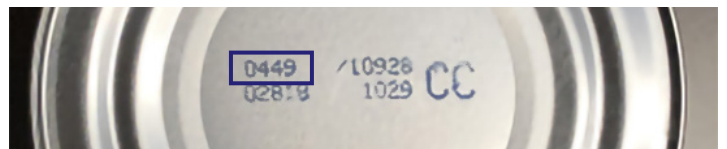
FOOD SAFETY AND QUALITY

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.



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.



PACKAGING FORMATS

Pack Size: 51oz can

Packed: 12 x 51oz / case

Pallet: 56 cases

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**