SEA WATCH

10079212171157 - CLAMS FROZ PREM STUFFED CLAMS

DOMESTIC HARVEST & PRODUCTION. HARVESTED ALL YEAR.. SUSTAINABLE; MSC CERTIFIED FISHERY. FITS ALL MENU PARTS; WORKS IN ALL MARKET SEGMENTS.



MARKETING

TRANS FAT FREE, CAN BE SERVED AS APPETIZER OR ENTREE, VERY VERSATILE

Nutrition Facts

36 Servings per container

Serving Size **OZ**

Amount Per Serving

Calories **247.85**

	% Daily Value*
Total Fat 9 g	**12%**
Saturated Fat 3 g	**15%**
Trans Fat 0 g	
Cholesterol 10 mg	**3%**
Sodium 360 mg	**16%**
Total Carbohydrates 10 g	**4%**
Dietary Fiber 0 g	**0%**
Total Sugars 1 g	
Includes 0 g Added Sugars	**0%**
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 82 mg	6%
Iron 0 mg	0%
Potassium 42 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
N531	10079212171157	36/2 oz

Brand	Brand Owner	GPC Description
SEA WATCH	SEA WATCH INTERNATIONAL LTD.	Shellfish Prepared/Processed (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10 LBR	4.5 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.25 INH	8.75 INH	6.125 INH	0.33 FTQ	17x7	547 Days	-10 FAH / 0 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
TRACEABILITY_REGULATION	FSMA204	TRUE	N/A

HANDLING SUGGESTIONS

KEEP FROZEN

ALLERGENS

C *= 'Contains' ;* ***MC*** *= 'May Contain' ;* ***N*** *= 'Free From' ;* ***UN*** *= 'Undeclared' ;* ***INII*** *= 'Intentionally nor Inherently Included';* ***50*** *= 'Derived from Ingredients' ;* ***60*** *= 'Not Derived From Ingredients' ;* ***NI*** *= 'No Info'*

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - C
- Sesame - N
- Walleye - N
- Crawfish - N
- Lobster - N
- Crustaceans - N
- Bass - N
- Catfish - N
- Flounder - N
- Haddock - N
- Halibut - N
- Mahi - N
- Pollock - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - C
- Tuna - N
- Barnacle - N
- Krill - N
- Abalone - N
- Carp - N
- Anchovy - N
- Cod - N
- Grouper - N
- Hake - N
- Herring - N
- Pike - N
- Salmon - N

INGREDIENTS

Ocean clam meat, cheese (mozzarella, parmesan, romano, pecorino romano [pasteurized milk, pasteurized sheep's milk, pasteurized part-skim milk, cultures, salt enzymes]), wheat flour, soybean oil, red bell peppers, onions, water, salt, natural butter flavor, dextrose, minced garlic, sugar, yeast extreact, parsley, yeast, spices, garlic powder, inion powder, sodium tripolyphosphate (to retain moisture).

- Snapper - N
- Sole - N
- Swordfish - N
- Tilapia - N
- Trout - N
- Amberjack - N
- Perch - N
- Apple - N
- Whitefish - N
- Basa - N
- Butterfish - N
- Bonito - N
- Bluefish - N
- Banana - N
- Barracuda - N
- Bream - N
- Cutlassfish - N
- Croaker - N
- Chub - N
- Cusk - N
- Clam - C
- Cockle - N
- Conch - N
- Drum Fish - N
- Dory Fish - N
- Eel - N
- Escolar - N
- Goat Milk - N
- Jack Fish - N
- Kiwi - N
- Lingcod - N
- Limpets - N
- Land and Sea Snails - N
- Mackerel - N
- Marlin - N
- Milkfish - N
- Monkfish - N
- Mango - N
- Octopus - N
- Oilfish - N
- Orange Roughy - N
- Oysters - N
- Periwinkle - N
- Puffer Fish - N
- Patagonian Toothfish - N
- Plaice - N
- Pompano - N
- Rockfish - N
- Almonds - N
- Sardine - N
- Cashews - N
- Beech Nuts - N
- Scad Fish - N
- Swai Fish - N
- Spinefoot - N
- Hazelnuts - N
- Sheephead Fish - N
- Shark - N
- Schoolmaster Fish - N
- Smelt - N
- Scorpionfish - N
- Squid - N
- Brazil Nuts - N
- Sturgeon - N
- Tilefish - N
- Turbot - N
- Molluscs - C
- Wolffish - N
- Whelks - N
- Whiting - N
- Yam - N

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PREPARATION & COOKING SUGGESTIONS

Preheat overn to 425°F. Remove frozen stuffed clams from tray and place in a single layer on baking sheet. Place baking sheet on center rack in oven. Bake for 18-20 minutes or until hot. Cook to minimal internal temperature of 160°F (71°C). For shorter cook times, refrigerate product overnight.

SERVING SUGGESTIONS

Appetizer or Entrée

MORE INFORMATION