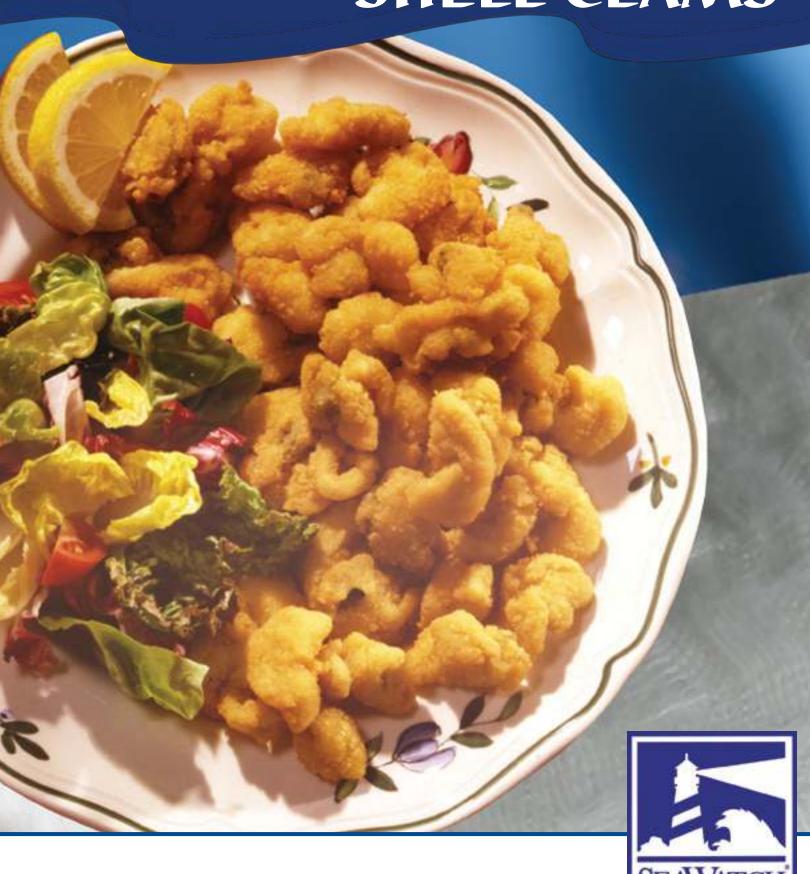
# BREADED SOFT SHELL CLAMS



## SEA WATCH BREADED SOFT SHELL CLAMS

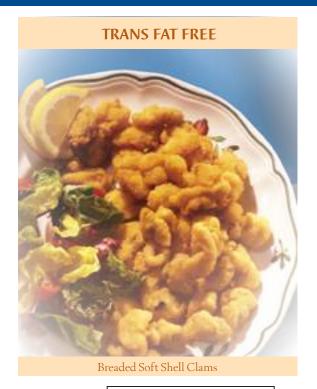
Old Salt Breaded Soft Shell Clams are the original New England (Ipswich) style frying clams and are popular in the New England and Middle Atlantic states. This "Fried Clam" is for operators who want to serve a top quality whole fried clam.

PAR-FRIED to reduce frying time

PRE-PORTIONED for exact cost and portion control

BULK PACKED available for large volume users

UNIFORM SIZING processed from selected and graded soft shell



### **Nutrition Facts**

Serving Size 4 oz Serving per Container

۱.	0.							
7	Amount Per Serving							
0	Calories 60	Calories f	rom Fat 15					
		% Da	ily Value'					
٦	Total Fat 2g		3%					
3	Saturated Fat	0g	0%					
]	rans Fat 0g							
(	Cholesterol 20	)mg	6%					
3	Sodium 115m	g	24%					
Ī	otal Carbohyd	rate 4g	1%					
	Dietary Fib	er 0g	0%					
	Sugars 1g							

#### Protein 8g

Vitamin A 4% Vitamin C 0% Calcium 2 % Iron 20%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

your calorie		•	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran Fat 9 • C	Calories Less than Less than Less than Less than te	2,000 65g 20g 300mg 2,400mg 300g 25g	2,5000 80g 25g 300mg 2,400mg 375g 30g

#### PREPARATION INSTRUCTIONS

KEEP FROZEN: until ready to use - do not refreeze.

\*COOK TO A MINIMUM, INTERNAL TEMPERATURE OF 160°F (71°C)

DEEP FRY: at 350°F for 3-4 minutes

CODE	DESCRIPTION	OPERATOR PORTION COST	CASE PACK	GROSS WT.	NET WT.	CASE CUBE	PALLET
F201	Breaded Soft Shell Clams	market	21/5 oz.	7.5 lb.	6.5 lb.	.38	14x10

Clams...protein perfected

Versatile

High in Protein

