



## WHOLE WHITE COOKED CLAMS

*Meretrix Lyrata*

This species of white clam, also known as Lyrate hard clam, is an edible saltwater clam. It is a plentiful and valuable resource of large coastal areas, from south to northern beach of Vietnam. The flavor tastes clean and refreshing and has a soft juicy texture. These are already cooked, so they don't need much time to reheat via boiling, steaming, grilling, etc. Boil white clams with white wine, sliced ginger, salt, and white pepper for a warm comforting soup. Cook up a simple pasta sauce sautéing onions, garlic, white wine, herbs, salt/pepper, and mix with your favorite pasta; lastly, mix in white clams for the perfect finish.



Packing: 10 x 2 lb, 20 lbs/cs  
Sizes: Middle neck clams, 17-22 pcs/lb



Fishing Method: Farm



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information: clean, refreshing flavor and soft juicy texture



Form: Retail pack 2 lbs bag



Preparation: Steam, boil, stir-fry, grill



Source/Origin: Vietnam



**QUALITY | SUSTAINABILITY**  
**RELIABILITY | INTEGRITY**



Conservation status: Farm