



PERIWINKLE MEAT

Littorina Littorea

Periwinkles are small edible sea snails meaty like clams and sweet like oysters. They are tiny, plump mollusks that carry a sweet briny flavor and are cooked in some of the most delicious cuisines in the world. The bistro favorite is broiling them in garlic butter. Asians stir-fry them over blazing fires, sealing in their sea or river water juiciness. In most coastal areas, it's common to simply boil periwinkles in seawater and eat them as is as well.



Packing: 24x1 lb, IQF, Wild
 Sizes: 40/60, 60/80, 80/120 ct



Fishing Method: Wild



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



Flavor/Dietary information: With a sweet, briny flavor similar to clams, Periwinkle Snails are tiny, plump mollusks.



Form: IQF, Wild
 Product of China



Preparation: Boiled, Broiled, Sauté, Stir-fry



Species Name/ Source: Littorina littorea



QUALITY | SUSTAINABILITY
RELIABILITY | INTEGRITY



Conservation status: ---



Carton:

Bag:



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