

## Stuffed Clams with Bacon

We add bacon to the traditional stuffed clam recipe for a truly savory and succulent appetizer.



Item ID: 0074

### Ingredients:

FRESH SURF CLAMS, BACON (BACON CURED WITH: WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE), ONION, CLAM JUICE (SEA CLAM JUICE, SALT, NATURAL FLAVORING), PANKO BREAD CRUMBS (UNBLEACHED WHEAT FLOUR, EVAPORATED CANE JUICE, YEAST, SEA SALT), WATER, BREAD STUFFING((ENRICHED FLOUR, WHEAT FLOUR, BARLEY MALT, NIACIN REDUCED IRON THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)WATER,HIGH FRUCTOSE CORN SYRUP,WHOLE WHEAT FLOUR, SALT, YEAST, 2% OR LESS OF THE FOLLOWING: PARTIALLY HYDROGENATED SOYBEAN OIL, HYDROLYZED SOY WHEAT GLUTEN, DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: SODIUM STEROYL LACTYLATE, CALCIUM STEROYL LACTYLATE, CALCIUM PEROXIDE, CALCIUM SULFATE, AMMONIUM SULFATE, CALCIUM IODATE, ASCORBIC ACID)), GREEN BELL PEPPERS, RED BELL PEPPERS, PARMESAN CHEESE (MILK, SALT, ENZYMES), CLAM BASE (COOKED CLAMS, SALT, NATURAL CLAM POWDER, BUTTER, DEHYDRATED POTATOES, DISODIUM INOSINATE, DISODIUM QUANYLATE), SUGAR, CARRAGEENAN GUM, PARSLEY, SALT, SPICES.

### Contains:

CLAMS, WHEAT, MILK, SOY.

### Handling Instructions:

Keep Frozen. Thaw Under Refrigeration.

### Shelf Life:

1 year from manufacture date, frozen. Once thawed, product may be kept refrigerated for up to 5 days.

### Cooking Instructions:

Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with foil. Place frozen shells on sheet and bake for 20 minutes. Do not microwave.

UPC: 880632010741

### Case Pack:

24 x 4 oz

Net Weight: 6 lb

Gross Weight: 10 lb

Case Dimensions: 16"x9.25"x4"

Case Cube: .31

### Pallet Configuration:

10 On a tier/ 15 tiers high

150 Cases on a pallet

Pallet weight (gross): 1500 lb

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Product URL: <http://plenus-group.com/products/stuffed-clams-with-bacon/>

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