

Classic Stuffed Clams



Our classic stuffed clams, bursting with sweet, tender surf clams, make a perfect appetizer or any-time-of-year meal accompaniment.



Item ID: 0073

Ingredients:

FRESH SURF CLAMS, PANKO BREAD CRUMBS (UNBLEACHED WHEAT FLOUR, EVAPORATED CANE JUICE, YEAST, SEA SALT), ONION, CLAM JUICE (SEA CLAM JUICE, SALT, NATURAL FLAVORING), 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, BUTTER (CREAM, SALT), CANOLA OLIVE OIL BLEND, PARMESAN CHEESE (MILK, SALT, ENZYMES), LEMON JUICE, SUGAR, PARSLEY, GARLIC, SALT, SPICES, CLAM BASE (COOKED CLAMS, SALT, NATURAL CLAM POWDER, BUTTER, DEHYDRATED POTATOES, DISODIUM INOSINATE, DISODIUM QUANYLATE), ONION POWDER, CRUSHED RED PEPPER.

Contains:

CLAMS, MILK, WHEAT.

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:

Cook from frozen state only. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with foil. Place frozen shells on sheet and bake for 20 minutes or until heated through and golden brown.

UPC: 880632010734

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 per pallet
Pallet weight (gross): 1500 lb

[East Coast Gourmet](#) | [Value-Added Seafood](#).

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

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