



IQF FROZEN HALF SHELL CLAMS

- Farm-Raised
- 100% Yield Guaranteed
- Hand Graded
- All Natural – No Additives or Preservatives
- Just Thaw and Serve!
- Pre-Shucked
- Grit Free
- Year-Round Availability
- Size Consistency
- Plump Meat
- Premium Quality
- Stringent QC Process
- 12 Month Shelf Life
- Product of the USA
- Species: *Mercenaria mercenaria*

Why are Hillman's Half Shell Clams so popular?

No shucking! No waste! With Hillman's grit-free half shell clams, just thaw and serve!

A controlled cultivation method from initial spawning to harvest ensures stringent quality control throughout the entire life cycle of the clams.

The clams are purged in our unique process which eliminates grit, reduces environmental bacteria counts, and contributes to increased shelf life. Less than 1% of clams in the US are handled in this unique manner. Hillman's HACCP compliant processing meets and exceeds the requirements of the National Shellfish Sanitation Program (NSSP).

Product Information:

Product	Count	Code
IQF Half Shell Clams	144 per case	CL144
Pack Size: 144 ct. per case		
Net Weight: 12 lbs.		

For more than four decades, Hillman has consistently provided the food service industry with the highest quality seafood that nature and Hillman's own unique safety processes can provide. At Hillman, our seafood is not only fresher, but also safer. Our safe management of micro-organisms gives all of our customers added peace of mind. For more information on Hillman's line of seafood products, preparation instructions, and exciting recipes, **please visit us online at www.hillmanoysters.com, or call us toll-free at 800.582.4416.**

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