



Cloudy Bay Clams

PRODUCT RANGE: AUSTRALIA

THREE PREMIUM NZ CLAM SPECIES

Wild-caught, sustainably sourced in Cloudy Bay, Marlborough

1. Diamond Shell Clams

Crassula aequilatera

GRADES

Standard - approx 28 to 34 pcs/kg

Petite - approx 78 to 80 pcs/kg



RAW



COOKED

2. Storm Shell Clams

Spisula murchisoni

GRADES

Standard - approx 8 to 10 pcs/kg

Large - approx 5 to 8 pcs/kg



RAW



COOKED

3. Tua Tua Clams

Paphies donacina

GRADES

Standard - approx 18 to 22 pcs/kg

Large - approx 12 to 14 pcs/kg



RAW



COOKED

FORMATS

1. COOKED CHILLED

Cooked Diamond Shell Clams

Chilled, cooked, ready-to-eat Diamond Shell Clams - 1-year shelf life refrigerated. Just keep refrigerated, open the bag and serve chilled or slightly warmed. Available in 500g and 1kg packs.



COOKED DIAMOND SHELL

2. FROZEN (IQF) 1KG

Frozen (IQF) 1kg

Individually quick frozen, raw. Two-year shelf life frozen.

Available in all three species:

DIAMOND SHELL

STORM SHELL

TUA TUA



PICTURED: DIAMOND SHELL