

CLOUDY BAY CLAMS

New Zealand's very unique and special surf clams

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| PRODUCT ORIGIN | New Zealand - Marlborough Sounds, at the top of the South Island, the fishery is based in the amazing area of Cloudy Bay |
| PACK SIZE | Live: 3 x 5kg (~33lb) (15kg), Blanched chilled 12 x 1kg (26.5lb) |
| CATCH AREA | Wild – harvested in the 3 – 10 metre surf zone |
| PRODUCT FORM | Live |
| SEASON | All year |
| CATCH METHOD | Unique hydraulic winnowing clam rake system |
| SHELF LIFE | LIVE: 5 days from receipt (storage temperature: 3 – 7 degrees Celsius / 37.5 – 45 degrees Fahrenheit), this can be extended through wet storage BLANCHED CHILLED: 28 days from the date of production |

SUSTAINABILITY: The harvesting methods are unique and amazing; a hydraulic winnowing clam rake system is used that operates using high pressure water to supersaturate the substrate, changing the specific gravity, causing the shellfish to float off the sea bottom. Clams not required (undersize) are returned back to the substrate undamaged. The system, developed over 20 years ago, demonstrates Cloudy Bay's commitment to environmental sustainability. The fishery is also managed by strict quota system.



BLANCHED CHILLED: This product is all about stabilising and maintaining the integrity of the clam, by blanching to slightly set the protein in the clam meat. The clams are harvested live, held in wet store for de-sanding, re-tanked and graded twice to remove damaged and dead clams. The product is rinsed, placed in a vacuum retort and raised to 178 degrees F, held at this temperature for 1 minute and placed in a ice slurry until below 39 degrees F. The advantages are a 28 day shelf-life, no waste and a more consistent clam (consistency in tenderness).

DIAMOND SHELL *spisula aequilater*



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| Sizes | Large (45mm) Small (<45mm) | 5 - 12 pieces/lb / 12-25 pieces/kg 12 - 23 pieces/lb / 25-50 pieces/kg |
| Meat to shell ratio | 28-35% | |
| Flavours | Mild, sweet ocean flavour with a crisp texture. | |
| Cooking Applications | The Diamond Shell is a great clam for both raw and cooked preparations. The small size is suited to Mediterranean cuisine, where the larger size is perfect for raw, Asian and traditional European preparations. | |



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STORM SHELL *mactra murchisoni*



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| Sizes | Jumbo 80mm+ | 2 - 4 pieces/lb / 4 - 6 pieces/kg |
| | X- Large 70-80mm+ | 4 - 6 pieces/lb / 7 - 12 pieces/kg |
| | Large < 70mm | 6 - 7 pieces/lb / 12 - 15 pieces/kg |
| Meat to shell ratio | > 30% | |
| Flavours | Unique, complex and interesting. Highly regarded for its intense deep flavour and soft texture. | |
| Cooking Applications | The Storm Shell is a great clam for both raw and cooked preparations. The clam's smooth, deep-cupped shell makes it perfect for serving by the piece. | |

TUA TUA *paphies donacina*



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| Sizes | Large (80mm+) | 5 - 8 pieces/lb / 12 - 16 pieces/kg |
| | Small (< 80mm) | 8 - 14 pieces/lb / 16 - 30 pieces/kg |
| Meat to shell ratio | 28-35% | |
| Flavours | Distinctive mild, sweet flavour and rich buttery / creamy texture. | |
| Cooking Applications | Can be used for all-round applications, especially suited to full-flavoured preparations. Highly regarded by the local New Zealand Maori people as a culinary delight. | |

MOON SHELL *dosinia anus*



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| Sizes | Large (50mm+) | 5 - 9 pieces/lb / 12 - 19 pieces/kg |
| | Small (< 50mm) | 9 - 12 pieces/lb / 19 - 25 pieces/kg |
| Meat to shell ratio | 20-25% | |
| Flavours | Intense, sweet ocean flavour, with high iodine notes and meaty characteristics. | |
| Cooking Applications | Can be used for all raw and cooked preparations. Raw – on the half shell – remove the mantle and grill for best eating results. | |