

TFS Whole White Clams - Information

White clam, Shell-on, Boiled, IQF, Vac pack

Our Product Code: 025471
Suppliers Product Code:
Information Last Updated: 21/11/2022
Date Produced: 04/06/2026



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	55.00
Energy (kJ)	230.00
Protein (g)	11.30
Carb (g)	1.07
Of Which Sugars (g)	0.02
Fat (g)	0.61
Of Which Saturates (g)	0.19
Fibre (g)	0.00
Salt (g)	1.00

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

TFS Whole White Clams - Information

Our Product Code: 025471
Suppliers Product Code:
Information Last Updated: 21/11/2022
Date Produced: 04/06/2026



Ingredients

White Clam (MOLLUSCS) (Meretrix lyrata) 100%

Handling Information

Directions for Use

Defrosting instructions: Soak in cold water at 4-6°C until completely defrosted. Ready to eat product

Storage Instructions

Keep frozen at -18°C or lower. Do not re-freeze after thawing.

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.