



NATURAL CLAM STOCK



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HACCP



NATURAL CLAM STOCK

Our Clam Stock is a pure, **All-Natural** product that does not contain any artificial additives, flavour enhancers or preservatives.

Its main characteristics are:

- The main ingredient used in Natural Clams. The use of quality ingredients means that this product is of both high quality and standard.
- The flavour profile is both unique and exceptional: it has a pure, clean taste and aroma of fresh ocean clam which creates a smooth, rich and sweet stock.
- The Brix level is set at a uniform 4.0. Brix measures the level of solids in the fluid.
- The strength of the product is one hundred (100%) percent identical at all times and provides reliability in terms of flavour and colour for any food preparation.
- Clam Stock is convenient for chefs to use.

Clam Stock is a versatile stock with many applications both of Western and Asian preparation such as: Soup base (Clam Chowder, Clam Miso Soup), Sauces, Pastas, Risotto, Asian noodles and Clam sauce red and white. Clam Stock can also be used to complete any seafood dish.

