



Ocean Gems White Clams

Marine Stewardship Council Certified for Sustainability

Wild Caught and Handpicked

Ocean Gems White Clams (*Meretrix lytrata*) are wild caught from the beautiful tropics of Ben Tre Province, South Vietnam. They are handpicked with metal racks without harming the shells during harvesting.

Succulent and Sweet

Ocean Gems White Clams are delivered to the processing facility alive. They are cleaned, cooked and froze under stringent BRC Food Safety and Quality Standards. The juicy flavours and freshness are locked in during the precise blanching process. Ocean Gems White Clams are juicy and filled with natural sweetness from the sea.

Flavourful and Fresh

Ocean Gems White Clams are lightly blanched and vacuum packed to seal in the freshness and flavours. Enjoy the sweet taste of Ocean Gems White Clams with seafood platters, clam chowder, or pasta. Spoil yourself today!

Sustainable Harvest Methods

The use of machine for harvesting Ocean Gems White Clams is prohibited. The fishermen use metal racks with nets. This allows small clams to return back to the sea, ensuring that the humble fishery sustains for generations.