

New at DiCarlo!

**CHERRYSTONE
AQUA-FARMS**

Grit-Free CLAMS

Our 5th generation family-owned clam & oyster farm takes shellfish husbandry seriously. Sustainable farming methods coupled with industry-leading practices like purging clams pre-shipping set our bivalves apart.

THE (NOT SO) NITTY GRITTY

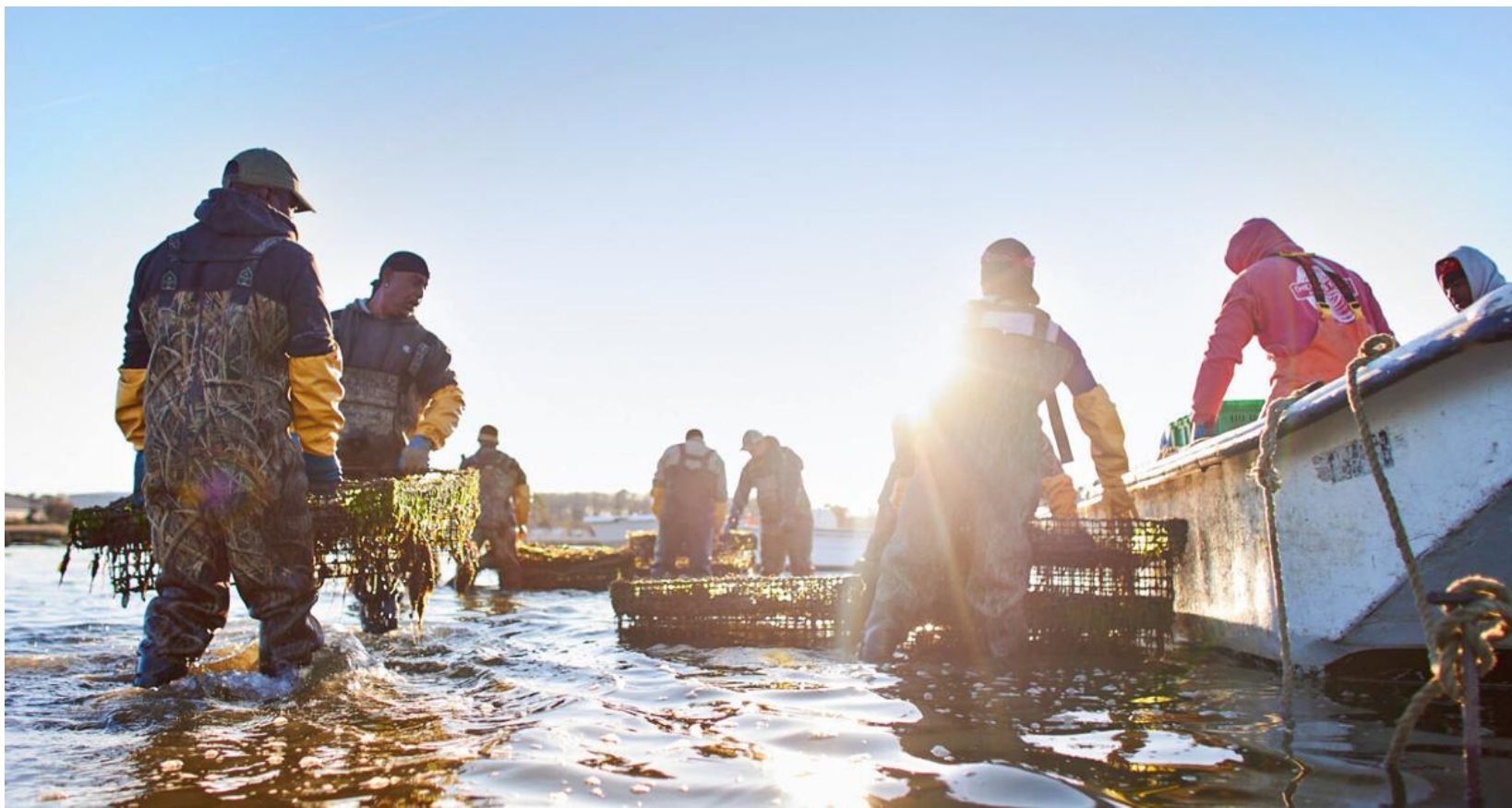
We purge our clams in a state-of-the-art seawater holding system using filtered water from one of our main harvest locations. This means clams are GRIT-FREE and don't lose any flavor, tasting like they were just plucked from the pristine, ocean-flushed waters they grow in.

- Clams are only purged for 24-72 hours, ample time for sand to purge.
- Purging results in a longer shelf life and a cleaner clam.

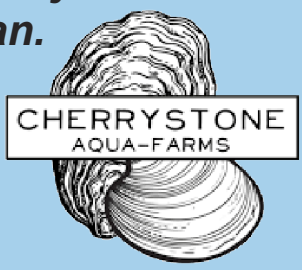
Fresh Little Neck Clams

Item# 242606 1/100 ct.





Our clams are grown in the pristine waters of Virginia's Eastern Shore, where the Chesapeake Bay meets the Atlantic Ocean.



DiCarlo FOOD SERVICE

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