



Finest Quality Seafood



Surf clams

Almejas Blancas del Norte

Ameijoas Dourada

Spisula subtruncata

The Taste of Excellence

since 1925



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The genus *Spisula* belongs to the family of Mactridae, which has a worldwide distribution and its members are sometimes referred to as surf clams. The surf clam, *Spisula subtruncata*, is a smaller species with a maximum shell length of about 35 mm. The species name *subtruncata* refers to its asymmetric shell shape.

The raw material is fished by our own vessels on the North Sea in Holland, the season goes whole year round except for the closed period in May and June. The Dutch *Spisula* fishery takes place in the Dutch coastal zone, which is the coastal area shallower than 20 m below NAP within the Dutch waters (12 mile zone). The fishery is under strict control of the ministry of fisheries, by permits, fishing plans and quota based on yearly stock surveys.

After the catch the clams are transported by truck to our modern de-sanding systems in Harlingen or Yerseke with a total capacity of 250 tons per day.

In our modern IFS/BRC certified factories we are processing the *Spisula subtruncata* in various presentations:



Surf Clams, Almejas Blancas del Norte, Ameijoas Dourada

Spisula subtruncata

FAO 27

Presentation	Packaging format
Fresh Alive	Net, Tray
IQF Raw Shell on	Bulk, Poly Bag
IQF Cooked Meat	Bulk, Poly Bag
Preserved	Can
Juice	Can, Bottle, Pouch



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