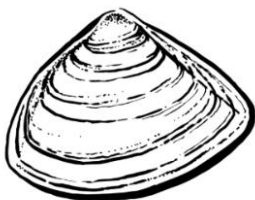




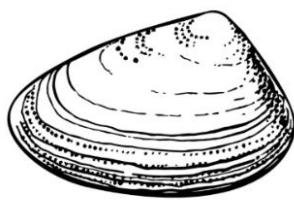
# Cloudy Bay Clams

Wild harvested from the turbulent nutrient rich surf zone of some of New Zealand's most remote beaches, the clams have flavour and texture like no others.



## DIAMOND SHELL

*Spisula aequilatera*



## TUA TUA

*Paphies donacina*



## STORM CLAM

*Macra murchisoni*



## MOON SHELL

*Dosinia anus*



## UNIQUELY NEW ZEALAND

Surf clams are a native shellfish to New Zealand's pristine coastal waters. They exist in the turbulent surf zone, rich in food, up to 10 metres under the sea bed.

Cloudy Bay surf clams provide a unique dining experience that is valued worldwide.

- The pioneer in the industry
- Outstanding quality and taste profile.
- Shellfish are exported blanched (both chilled and frozen) still within their shells to maximise their flavour and freshness.
- USFDA classified.

The Diamond Shell is characterised by its sweet, fresh sea spray aroma and clean 'wild ocean' flavour.

The Tua Tua exhibits a delicate, sweet aroma of fresh kelp and toasted nori.

Ideal for use in single serves on the half shell or alone as meat and tongue, the Storm Shell is versatile, interesting and

The Moon Shell is a clam for the aficionado who appreciates a unique experience.