



# Clam Culture for New Growers

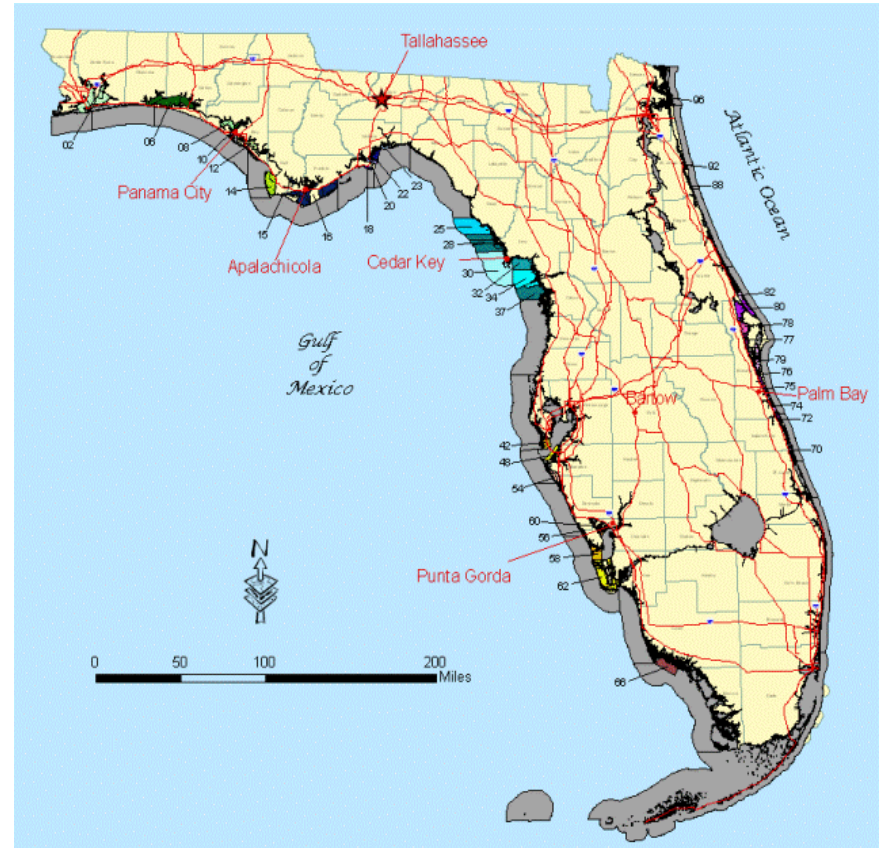
## The Basics of Harvesting and Handling Hard Clams

- Classification and management plans for SHAs
  - State and federal requirements - licenses, tags, time/temperature matrix
  - Boat and vehicle requirements
  - Harvesting equipment
- How to harvest and handle clam product
  - Harvesting strategies and market sizes
  - Where to sell your clams
  - Other considerations

# Water Classifications

(Excerpted from Comprehensive Shellfish Control Code, Chapter 5L-1)

- Shellfish can only be harvested from waters classified approved, or conditionally approved
- Areas classified conditionally approved are periodically closed to harvesting based on pollution events, such as rainfall or increased river flow
- FDACS Shellfish Environmental Assessment Section (SEAS) is responsible for classifying and monitoring SHAs



38 Shellfish Harvesting Areas (SHAs)  
in Florida

# Shellfish Harvesting Areas (SHAs)

- Each SHA has a specific management plan
- Prior to harvest, check open or closed status of SHA
- SHAs periodically close to harmful algal blooms, such as red tide, or storm events
- SHA maps, mgmt plans and status can be viewed from the FDACS Division of

**Aquaculture's website:**

<https://www.fdacs.gov/AgricultureIndustry/Aquaculture/Shellfish/Shellfish-Harvesting-Area-Classification/Shellfish-Harvesting-Area-Maps>



## Contact DACS SEAS Offices:

Western Gulf: (850) 236-2200

Central Gulf: (850) 653-8317

Big Bend: (352) 543-5181

South Gulf: (941) 613-0954

Atlantic: (321) 984-4890

# Aquaculture Certification

## “AQ” Card

- Obtained from Florida Department of Agriculture and Consumer Services (FDACS), Division of Aquaculture
- Any person engaged in aquaculture required to obtain aquaculture certification (“AQ” card)
- Identifies the culturist, lease, product and facility
- Authorized user agreement for “sharecroppers” or employees
- Renewed annually
- Cost of \$100
- Valid from July 1 to June 30
- Contact FDACS for more info at (850) 617-7600



# Aquaculture Certification

## “AQ” Card

### Harvester Education Training Requirements

- As of 2014 the NSSP Model Ordinance was modified to include new food safety training requirements
- Under this mandate, shellfish leaseholders, authorized users, employees or harvesters are required to obtain training on handling practices prior to certification
- No certification or recertification will be issued without proof of training
- Training must be completed every year
- Can be completed online at <https://learningMyFWC.remote-learner.net/logon/index.php>



# Hours of Harvesting & Transporting

(Excerpted from Comprehensive Shellfish Control Code, Chapter 5L-1)

- Harvesting activities must be conducted between sunrise and sunset
- Clams must be delivered directly to a certified shellfish wholesaler to comply with Time/Temperature Matrix:

November, December, January, February, and March	Clams refrigerated by <b>10 PM</b> within same day of harvest
April, May, and October	Clams refrigerated within <b>12 hours</b> of time of harvest, or the same day, whichever is earliest
June, July, August, and September	Clams refrigerated within <b>10 hours</b> of time of harvest, or the same day, whichever is earliest

# Bulk Aquaculturist Tag

(Excerpted from Comprehensive Shellfish Control Code, Chapter 5L-1)

- Harvester must place a durable, waterproof tag of a minimum size of 2 5/8" by 5 1/4" to clams at time of harvest
- Bulk tagging is allowed for clam farmers operating with an aquaculture certificate

## **BULK AQUACULTURIST TAG**

Harvester SPL# or AQ# \_\_\_\_\_

Date of Harvest \_\_\_\_\_ Time of Harvest \_\_\_\_\_

Time of Refrigeration, if applicable \_\_\_\_\_

Legal Harvest Area \_\_\_\_\_

Name or # \_\_\_\_\_

Specific Harvest Location \_\_\_\_\_

Name or # \_\_\_\_\_

Type of Shellfish \_\_\_\_\_

Quantity of Shellfish \_\_\_\_\_

Sold To: \_\_\_\_\_

**THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.**

# Boat Requirements for Clamming

(Excerpted from Comprehensive Shellfish Control Code, Chapter 5L-1)

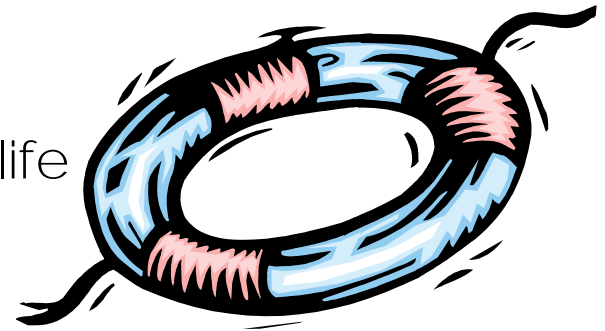
- Constructed, operated and maintained to protect clams from contamination
- Fuel tanks or other contamination sources may not come into contact with clams
- False bottoms and bulkheads fore and aft to prevent clams from coming in contact with bilge water
- No dogs or other animals allowed on boat
- Type III marine sanitation device, portable toilet, or other sewage disposal receptacle that will not spill
- Effective shading to protect clams from exposure to sun, birds, and other adverse conditions





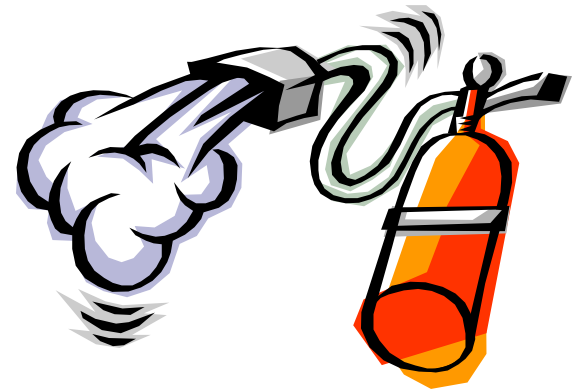
# U.S. Coast Guard Requirements for Commercial Fishing Vessels (16-26')

- Boat must be registered commercial and comply with U.S. Coast Guard commercial fishing industry vessels
  - Personal Flotation Devices – Type I, II, III, V
    - One PFD per person on vessel
    - 62 square inches of reflective tape (31 in<sup>2</sup> front & back)
    - Approved PFD light attached to front shoulder area
    - Vessel name or FL number
  - Throwable Flotation Device
    - 1 cushion or orange 24-inch ring life buoy with 60 feet of line
    - Vessel name or FL number



# U.S. Coast Guard Requirements for Commercial Fishing Vessels (16-26')

- Boat must be registered commercial and comply with U.S. Coast Guard commercial fishing industry vessels
  - Distress Signals
    - One flag or smoke signals for day or 3 approved flares for both day and night
  - Fire Extinguishers
    - Outboard engine and portable gas tanks: not required
    - 1 B-1 type
  - Sound producing device
- Marine Safety Office Inspections
  - No charge, receive decal
  - Check with local USCG Marine Safety Officer or USCG Auxiliary



# Vehicle Requirements-Clam Harvest

(Excerpted from Comprehensive Shellfish Control Code, Chapter 5L-1, FAC)

- Maintained to protect clams from contamination
- No dogs or other animals allowed on truck bed at any time
- Effective shading to protect clams from exposure to sun, birds, and other adverse conditions
- Clams held under conditions which allow air circulation and promote cooling



# Clam Harvesting



- Bags can be harvested by hand, hookah, SCUBA or use of a winch from boat
- Use of mechanical harvesting devices (e.g., dredges, drags) are limited and require approval from Governor and Cabinet



# Clam Harvesting

- Can use winch on boat to help pull bags off bottom
- Clam bags are heavy and can weight 50-80 lbs



# Clam Harvesting

- Clams are also bottom planted under cover netting in Florida
- In 2016, the use of handheld or hand-drawn hydraulically or mechanically operated devices were approved for harvesting clams on aquaculture leases



*Pump-driven box harvester*

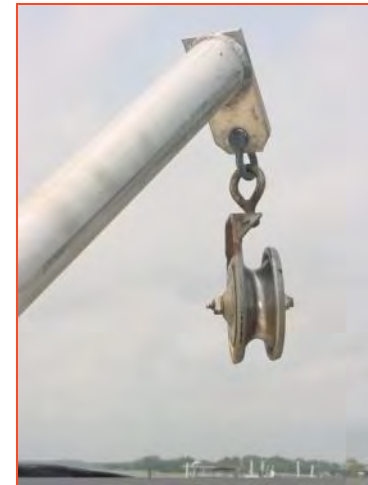
# Clam Harvesting Equipment



Boom / davit – SS or aluminum



12 V Winch with capstan



Pulley

# Clam Harvesting Equipment

Power roller rig  
with winch





# Clam Washing



Tumbler on boat – washing clams at lease area



Washing of shellstock by harvester may only occur on the lease or at the shellfish wholesaler within time frame defined by the time/temperature matrix

# Clam Processing



Receiving by boat or land



Washing using a tumbler

# Clam Processing



Grading and counting by size



Bagging and tagging



# Clam Sizes / Grades

Grade Name	Hinge* Size (inches)	Number per pound
Pasta	5/8 - 3/4"	18 - 25
7/8 (Button)	7/8 - <1"	14 - 18
Littleneck	1"	10 - 13
Midneck	>1 - <1 1/4"	7 - 9



\* Distance across the hinge or shell width



## Dockside Clam Prices by Grade, Levy County

Year	Pasta	$\leq 7/8''$	$\leq 1''$	$\leq 1\ 1/8''$
2008	\$1.00/lb	\$0.07-.08	\$0.10-.11	\$0.11-.12
2012	\$0.75-.80/lb	\$0.06-.07	\$0.08-.10	\$0.09-.12
2016	\$1.00-1.15/lb	\$0.09-.10	\$0.12-.13	\$0.13-.14
2018	\$1.10-1.20/lb	\$0.09-.10	\$0.12-.14	\$0.13-.14

Prices over years reflect supply and demand and impacts of economic recessions, oil spills, hurricanes, reduced seed supply, etc.

# When to harvest clams?

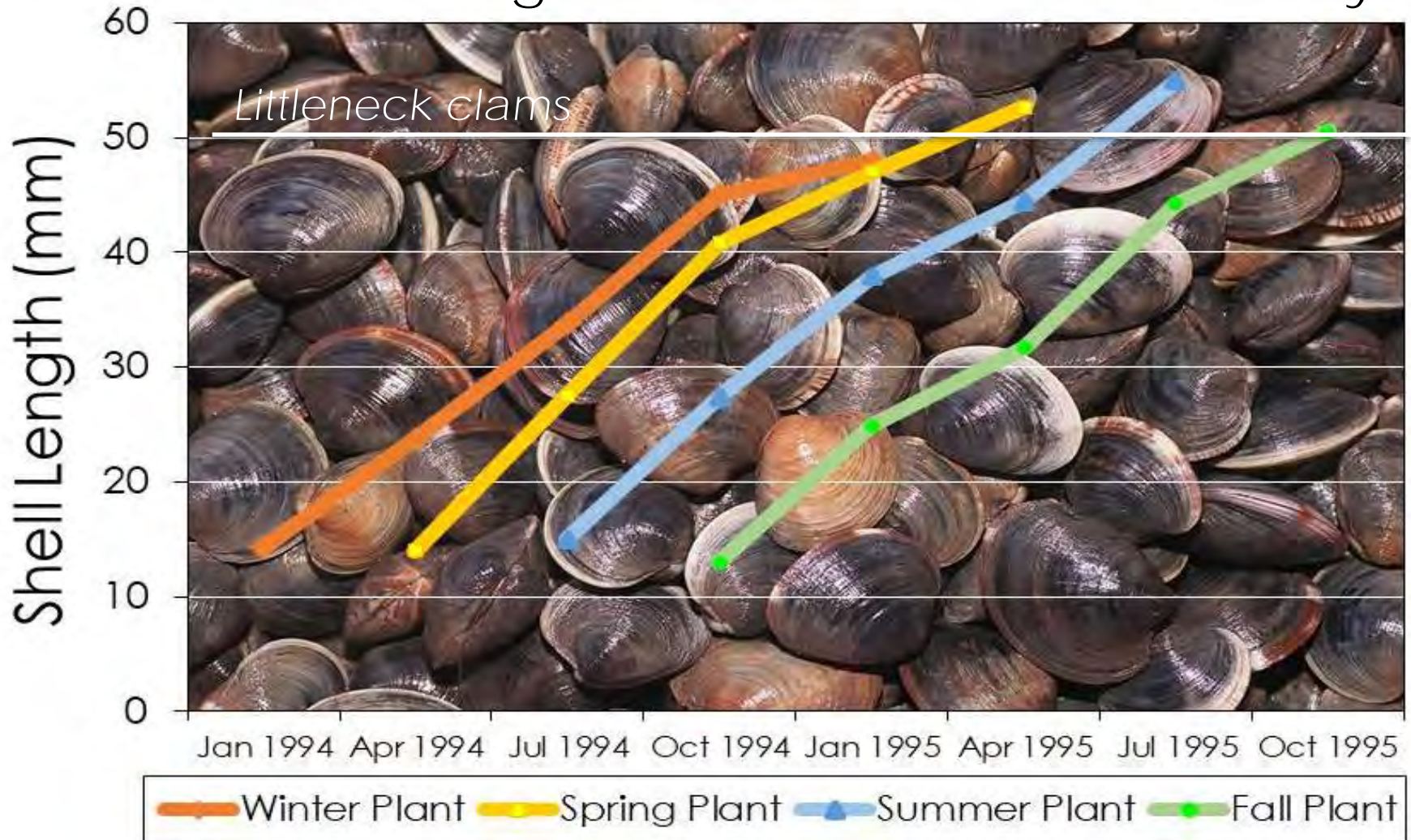


- Use calipers or grader rack to estimate size distribution of clams
- Determine percentage of 1", 7/8", and 5/8" (shell width) clams

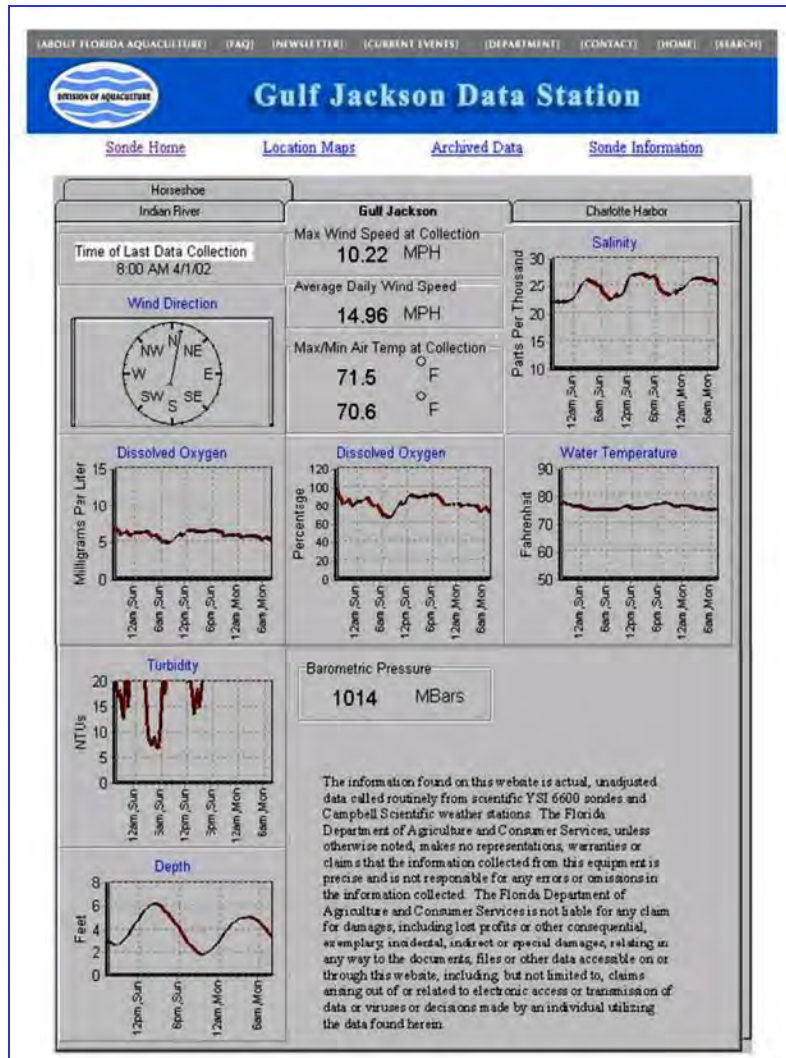


# When to harvest clams?

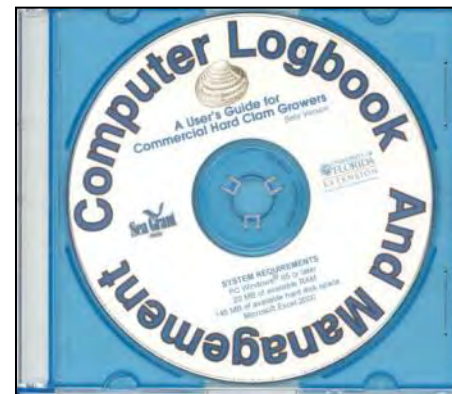
Seasonal growth of clams in Cedar Key



# When to harvest clams?



- Keep records of clam growth and survival per plant
- Relate production performance to key environmental factors – e.g., temperature, salinity
  - Archived water quality info for selected lease areas is available at <http://shellfish.ifas.ufl.edu>





# Clam Theft

- Theft is a risk in clam farming
- Signage on informational lease markers can contain the language: “*Harvesting Prohibited Except By Lessee*”
- Additional signage can be placed at adjacent boat ramps and marinas
- Cultured shellfish is protected by law and a reward program is administered by FDACS






# Selling Clams

- Molluscan shellfish – clams and oysters - are the most highly regulated food product in the U.S.
- Growers can NOT sell their clams direct to the public
- Growers can only sell to a certified shellfish wholesaler
- There are over 50 certified shellfish wholesalers located throughout Florida
- Or you can become a certified shellfish wholesaler
- Contact the FDACS Division of Aquaculture for a listing of certified shellfish wholesalers and requirements on becoming a shellfish wholesaler

# Selling Clams

- Growers can direct market by “buying back” their clams from a certified shellfish wholesaler
- Dealer tags remain attached to the product
- Retail sales in 3 categories – mobile vendor, point and event sales
- Contact FDACS Division of Aquaculture for requirements on records, transportation, and authorizations



FLORIDA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES  
DIVISION OF AQUACULTURE

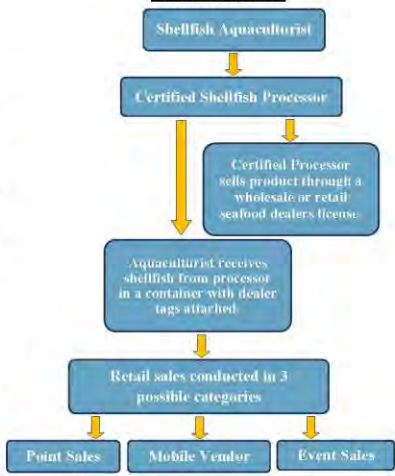
## Retail Sales of Aquacultured Shellfish

600 South Calhoun Street, Suite 217  
Tallahassee, Florida 32399-1300  
Tallahassee Office: (850) 617-7600  
Email: [Aqua\\_PPCIP@FDACS.gov](mailto:Aqua_PPCIP@FDACS.gov)  
Website: [www.FDACS.gov](http://www.FDACS.gov)

**Steps to Selling Farmed Shellfish at Retail Markets**

- Harvest and delivery to a certified shellfish processor**
  - ♦ Farmers must follow all standard shellfish tagging and harvesting rules.
  - ♦ All farmed shellfish must be received and placed under refrigeration by a certified shellfish processor the same day as harvest within the correct time indicated on the [Refrigeration Time for Shellfish at a Certified Dealer](#) table.
- Shellfish are received, processed and tagged with a processing tag by a certified shellfish processor.**
- After processing, certified aquaculturists may sell their farmed shellfish to retail through different methods.**
- All retail sales methods require the following records and procedures.**
  - ♦ Must have a valid Aquaculture Certificate of Registration or AQ card on hand during transportation and sale.
  - ♦ All records and receipts of sales must be retained by the certified aquaculturist for a minimum of 2 years, and may be subject to inspection by the Department at any time.
  - ♦ All dealer or processor tags must be removed and retained for a minimum of 90 days following sale.
  - ♦ All sales receipts must contain the following information:
    - ◊ Name and address of seller
    - ◊ Seller's Aquaculture Certificate of Registration number
    - ◊ Name and ID Number of the Certified Shellfish Processor
    - ◊ Quantity and type of aquaculture product sold (oysters or clams).
    - ◊ Temperature of product at sale (must be below 45°F)
    - ◊ Date of sale

**Product Flow Chart for Retail Sales of Farmed Shellfish**




```

graph TD
    A[Shellfish Aquaculturist] --> B[Certified Shellfish Processor]
    B --> C[Certified Processor sells product through a wholesale or retail seafood dealers license]
    C --> D[Aquaculturist receives shellfish from processor in a container with dealer tags attached]
    D --> E[Retail sales conducted in 3 possible categories]
    E --> F[Point Sales]
    E --> G[Mobile Vendor]
    E --> H[Event Sales]
    
```

*See the next page for information on each sales type, special requirements and to determine what records and authorizations are required for the type of retail sale you wish to conduct.*

**Transportation Requirements**

- ◊ All aquacultured shellfish leaving a certified processing shellfish facility must be transported in a clean, pre-chilled enclosed container.
- ◊ Refrigeration (mechanical or ice) must be maintained below 45°F at all times.
- ◊ All ice must be obtained from a licensed commercial vendor.
- ◊ A thermometer must be kept inside the container at all times and final temperature must be recorded on all sales receipts and tags upon delivery to the customer.



Florida Department of Agriculture and Consumer Services

FDACS-P-02167 06/20

# Additional Information



**FLORIDA DEPARTMENT OF AGRICULTURE**  
**DIVISION OF AQUACULTURE**

**Reference Guide: Shellfish Transportation Regulations**

000 South California Street, Suite 217  
 Tallahassee, Florida 32309-1000  
 Telephone Office: (904) 201-5200  
 Tallahassee Office: (904) 201-5200  
 Bureau Office: (904) 576-1878  
 Email: [Shellfish@fdacs.gov](mailto:Shellfish@fdacs.gov)  
 Website: [www.FDACS.gov](http://www.FDACS.gov)

The Florida Department of Agriculture and Consumer Services, Division of Aquaculture regulates aquaculture products and the processing and shipping of shellfish products in Florida. The Florida Fish and Wildlife Conservation Commission (FWC) regulates the harvesting and importation of aquatic organisms that are not aquaculture products. Contact FWC at (850) 489-4676 or visit <http://FWC.com> for more information.

**Shellfish Documentation Requirements:**  
 Receipts, bills of sale, bills of lading, or other such manifest must show:

- Date of sale
- Name and address of seller (harvester, processor, etc.)
- Name and address of purchaser (processor, distributor, etc.)
- Seller's Aquaculture Certificate of Registration Number (if Florida aquaculture product) or Subwater Products License (SPL) if wild product
- Shellfish common name and quantity
- Product's origin (including state)

**Citation for non-compliance: Rule 9A-099.071, F.A.C.**

**Refrigeration Requirements for Dealers to a Certified Dealer:** Notice in this topic can track for determining appropriate harvest and delivery to processor/first.

**Citation for non-compliance: Rule 9A-099.074, F.A.C.**

**FLORIDA DEPARTMENT OF AGRICULTURE**  
**DIVISION OF AQUACULTURE**

**Shellfish Harvest Areas: Information and Regulation**

000 South California Street, Suite 217  
 Tallahassee, Florida 32309-1000  
 Telephone Office: (904) 201-5200  
 Tallahassee Office: (904) 201-5200  
 Bureau Office: (904) 576-1878  
 Email: [Shellfish@fdacs.gov](mailto:Shellfish@fdacs.gov)  
 Website: [www.FDACS.gov](http://www.FDACS.gov)

**Division Offices:**  
 Tallahassee (Main): (904) 611-2600  
 Panama City: (904) 296-2200  
 Apalachicola Bay: (904) 633-8317  
 Cedar Key: (352) 543-5151  
 Port Charlotte: (941) 633-0954  
 Melbourne: (321) 984-4000  
 Houston: (800) 576-3171

**Area Classifications:**  
**Approved** - Normally open to harvest. Closed for special events such as hurricanes, severe winds or harmful algal blooms. Also open on SNA maps.  
**Conditionally Approved** - Periodically closed due to rainfall or river flows (boom areas on SNA maps).  
**Restricted, prohibited and unclassified** - Harvest never permitted. Change, and is unmarked areas on SNA maps.

**Shellfish Tags:**  
 • Must be affixed while on the stern at the start of each harvest  
 • Must include: Who, what, where, when and how  
 • White tags used when product meets time and temperature refrigeration requirements.  
 • White tags may not be re-used in gross if time/temperature requirements are not met.  
 • Green tags used when product doesn't meet time and temperature requirements and tags **NOT** be sold for raw consumption.  
 • Bulk tags indicate that product has been harvested on the same day from the same area and may only be used by certified aquaculturists and shellfish processors.

**Maps and Status:**  
 Maps and the specified status of all Shellfish Harvest Areas (SNA) can be found on the Division's webpage at: [www.FDACS.gov/Aquaculture/ShellfishHarvestingAreas/ShellfishHarvestingAreas.html](http://www.FDACS.gov/Aquaculture/ShellfishHarvestingAreas/ShellfishHarvestingAreas.html)

We also strongly recommend that you give the Division's SNA notification before using your well. Any well not automatically be notified of changes in SNA status (open/closed). To be added, contact Bill Flieger at [Bill.Fieger@FDACS.gov](mailto:Bill.Fieger@FDACS.gov).

**Refrigeration Requirements for Shellfish at a Certified Dealer**  
 (Shellfish must be harvested from the same date)

Month	Traditional Cooling*	Rapid Cooling*		Refrigeration or Freezing†		Delivery to processor (months allowed)
		1000 g or less	More than 1000 g	Chilled (Green Tag)	Frozen	
Jan.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Feb.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Mar.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Apr.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
May	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Jun.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Jul.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Aug.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Sep.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Oct.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Nov.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days
Dec.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	180 days

\* Harvest by date and container production cannot exceed. † See Rule 9A-099.074.

**FLORIDA DEPARTMENT OF AGRICULTURE**  
**DIVISION OF AQUACULTURE**

**Shellfish Processing: Rules and Regulations**

000 South California Street, Suite 217  
 Tallahassee, Florida 32309-1000  
 Telephone Office: (904) 201-5200  
 Tallahassee Office: (904) 201-5200  
 Bureau Office: (904) 576-1878  
 Email: [Shellfish@fdacs.gov](mailto:Shellfish@fdacs.gov)  
 Website: [www.FDACS.gov](http://www.FDACS.gov)

Shellfish products in Florida include, but are not limited to, oysters, clams, mussels, either shucked or in the shell, fish or frozen, and raw shellfish naturally occurring in Florida. All shellfish offered for commercial or retail sale must be processed at a certified shellfish facility. The Florida Department of Agriculture and Consumer Services' Division of Aquaculture is responsible for inspecting and certifying all shellfish processing facilities. The following are requirements to become certified:

- Shellfish Processing Certification License Application
- Wholesale Subwater Products License or Aquaculture Certificate of Registration
- Dealer Tags
- Required processing equipment:
- Facility source water analysis
- HAACP plan
- Certification Inspection and
- Employee training program

Certified facilities are classified as a shellfish shipper, shucker/packer, or repacker. Once certified, a facility is inspected quarterly by the division to ensure compliance and consumer safety. Rules governing shellfish processing are in **The Comprehensive Shellfish Control Code, Rule 9A-099.074, F.A.C.**, and located on the Division's website: [www.FDACS.gov/Aquaculture/Processing/Processing.htm](http://www.FDACS.gov/Aquaculture/Processing/Processing.htm)

**BUILDINGS:**  
 Buildings and structures must be suitable in size and design to facilitate sanitary operations for food processing. There must be sufficient space for the placement of equipment, storage of materials and food processing activities. The building must be constructed so that floors, walls and ceilings may be kept clean to prevent contamination of food, food packaging materials and food contact surfaces. It must provide adequate lighting and ventilation, a sufficient, sanitary water supply and a proper maintenance or sewage treatment system. All facilities must provide employees with sanitary and accessible toilet facilities. Handwashing facilities must also be established in easily accessible locations where employees handle food. Food packaging materials on food contact surfaces.

**EQUIPMENT:**  
 All equipment must be constructed so that it is smooth and easily cleanable to prevent the contamination of food. Food contact surfaces - any surface that comes in contact with food - must be corrosion-resistant, made of nontoxic material and designed to withstand the processing environment.

**REFRIGERATION / COOLING:**  
 Shellfish intended for raw consumption are classified as a high-risk food due to the presence of naturally occurring pathogenic bacteria in their tissues. Food safety temperature control is critical to minimize bacterial growth and prevent consumer illness.

As such, shellfish received from a harvester must be placed under refrigeration at or below 45°F by specific times. These times are based on the type of shellfish being harvested, month of harvest and the cooling option being used. For more information on specific harvest times, see the Refrigeration Requirements for Shellfish at a Certified Dealer fact sheet.

Shellfish received from another certified shellfish processing facility must be pre-chilled, shipped under refrigeration and have accompanying documentation of the vehicle temperature and time of shipment. Once shellfish are received, they must be immediately placed under refrigeration at or below 45°F (Colors under an approved harvesting plan). Shellfish must remain under refrigeration except during necessary periods for cooking; they are not permitted to be out of refrigeration for more than one calendar hour at any point during processing.

For additional information on pertinent rules and regulations, go to FDACS Division of Aquaculture's website, <https://www.fdacs.gov/Divisions-Offices/Aquaculture> and click on Aquaculture Publications

- Shellfish Harvest Tagging Requirements
- Interstate Shellfish Sanitation Conference
- Shellfish Processing Fact Sheet
- Shellfish Harvest Area Information
- Refrigeration Requirements for Shellfish

# Cultured clams - a new seafood product for Florida

**Seafood Safe Handling Tips**

- When shopping, purchase seafood last and keep it cold during the trip home.
- Keep raw and cooked seafood separate to prevent bacterial cross-contamination.
- After handling raw seafood, thoroughly wash knives, cutting surfaces, sponges and hands with hot, soapy water.

**Buying and Storing Tips**

- Clams should have a mild sea breeze odor and shells should be free of cracks.
- Clams should never be exposed to sudden temperature changes. Do not place live clams directly on ice or immerse in water for storage purposes.
- Store at a constant 41 degrees in the refrigerator in a container with the lid slightly open. They will remain alive for up to seven days. Drain excess liquid daily.
- Live clams should close tightly when shell is tapped. Discard clams that do not close.
- Shucked clams will keep up to seven days in the refrigerator.

**Cooking Tips**

- Rinse live clams thoroughly under cold running water prior to cooking.
- Clams become plump and opaque when thoroughly cooked.
- Easy grilling: Place clams about 4 inches from hot coals. Grill for approximately 10 minutes or until clams open.
- Easy oven roasting: Place clams on a baking sheet on the middle rack. Roast at 350 degrees for 10 minutes or until clams open.
- Serve roasted, steamed and grilled clams in shells with melted butter or a sauce.

**How Much to Buy**

- 8 to 10 whole clams per serving depending on size.

*Hard Clams*

Two commercially important types of clams are harvested in Florida, the northern quahog (*Mercenaria mercenaria*) and the southern quahog (*Mercenaria campechensis*). Hard clams, mostly of the *Mercenaria mercenaria* variety, are farmed-raised in Florida on leased coastal water bottoms in several east and west coast counties. Seed clams are planted under nets or in mesh bags and monitored until they reach market size in 1 to 1½ years. Hard clams are also wild-caught in Florida's coastal waters.

Nutritional Value Per Serving: For approximately 4 ounces (114 grams) of raw, edible portions: Calories: 60, Calories from Fat: 10, Total Fat: 1g, Saturated Fat: 0g, Total Fatty Acid: 0, Cholesterol: 65mg, Total Carbohydrate: 3g, Protein: 10g, Omega 3 Fatty Acid: 0.10g

**Clam Sizes**

Middleneck, littleneck and pasta are names related to the size of the clam. The number per pound and hinge size below is approximate:

Middleneck	7-9 per pound	1 ½ inch hinge
Littleneck	10-13 per pound	1 inch hinge
¾ inch	14-18 per pound	¾ inch hinge
Pasta	18-25 per pound	¾ inch hinge

Mislabeling seafood is illegal. If you believe a seafood product purchased from a seafood retail store or supermarket, seafood counter is mislabeled, please contact the Florida Department of Agriculture and Consumer Services at (850) 617-7280.

Always ask for Florida seafood and look for the "Fresh From Florida" logo.

FreshFromFlorida.com/Seafood

**Seafood Recipes**

*Hard Clams*



For marketing information and promotional materials, contact FDACS Division of Marketing and Development and visit their website, <https://www.fdacs.gov/Divisions-Offices/Marketing-and-Development>

