



Fresh Clams

Portico Pride Fresh Whole Clams offer the sweet, salty taste of the ocean that provides versatility across the menu.



— *Pride* —

Today's catch, tomorrow's supply.

Portico Pride offers specialty fresh and chilled seafood items in a single high-quality tier. This brand is for discerning operators focused on quality assured seafood with a commitment to food safety. Portico Pride Seafood is selected and produced with integrity, care and workmanship that exemplifies the Portico Brand family.

Sysco Knows Fresh™



Menu Idea
Clam Linguine



Features & Benefits

- Contains no added water or chemicals, which results in minimal shrinkage.
- Offer your customers a healthy choice! These clams are low in fat and high in protein. Plus they are rich in immune-boosting minerals like zinc, magnesium and iron.
- Ensure you get the right fit for your culinary creations. Available in a variety of sizes, from the larger quahogs to increasingly smaller topnecks and cherrystones.
- Market sustainable seafood on your menu. Available farm-raised to protect natural habitats and wild species populations.
- Portico Pride clams are available wild-caught in their indigenous waters, bringing their clean and natural taste to your menu and your guests.



The largest clams are called chowders followed in size by cherrystones, topnecks, middlenecks, and littlenecks.



Quality is more than a promise. It's assured. You can always rely on Sysco to deliver consistent quality with every order. That's because we have more than 100 QA professionals committed to maintaining the most stringent standards in terms of food quality, consistency and food safety. That's by far the largest and most active QA department in the industry.

Culinary Applications

- **New England Clam Chowder:** A favorite classic creamy soup with hearty potatoes and rich seafood flavors
- **Clam Linguini:** Linguini in a delicate lemon alfredo sauce, topped with fresh clams

SUPC	Brand	Pack/Size	Product

Contact your Sysco Marketing Associate for product details and availability.