

Gourmet Stuffed Clams Bacon and Cheese

A delicious combination of smoky bacon and cheese.
Everyone's favorite!



Nutrition Facts	
Serving Size 1 Stuffed Clam (113g)	
Servings Per Container 10	
Amount Per Serving	
Calories 180	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 590mg	25%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 13g	
Vitamin A 2%	Vitamin C 0%
Calcium 6%	Iron 14%
*Percentage Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

INGREDIENTS: WATER, BREAD CRUMBS (ENRICHED WHEAT FLOUR [FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, YEAST, PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, CONTAINS 2% OR LESS OF THE FOLLOWING: DOUGH CONDITIONERS [SODIUM STEAROYL LACTYLATE, AMMONIUM SULFATE, CALCIUM SULFATE, L-CYSTEINE HYDROCHLORIDE, ENZYMES, ASCORBIC ACID], CORN FLOUR, CALCIUM PROPIONATE, SESAME SEEDS, POPPY SEEDS, DRIED ONION, EGG SOLIDS), CLAM MEAT*, TEXTURED SOY PROTEIN (SOY FLOUR), CANOLA OIL, PARMESAN CHEESE (PASTEURIZED MILK, SALT, RENNET, ENZYMES, CHEESE CULTURES), BACON (CURED WITH SALT, SUGAR, SMOKE FLAVORING, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRATE), SEASONING (SALT, GARLIC, HYDROLYZED CORN AND SOY PROTEINS, NATURAL SPICES, ONIONS, BUTTER FLAVOR [MALTODEXTRIN, SALT, STARTER DISTILLATE, PAPRIKA, TURMERIC]), PARSLEY, PAPRIKA.

CONTAINS: WHEAT, SOY, EGG, MILK, CLAM
*CLAMS FROM CERTIFIED WATERS.

Product Code	GTIN	Pack Size	Units/Measure	UPC
37750	0-41625-37750-4	4	40oz	1 0041625 37750 1

Brand	Product Description
Matlaw's	Matlaw's Gourmet Stuffed Clams, Bacon and Cheese

Case Net Wt. (lbs.)	Case Gross Wt. (lbs.)	Country of Origin
10	20	USA

Case Dimensions / Shipping Information					
Length	Width	Height	TlxHI	Shelf Life	Storage Temp
18.75	11.75	6.875	7x10	18 months	0-18°

COOKING INSTRUCTIONS

KEEP FROZEN UNTIL READY TO USE

For food safety and quality, follow these cooking instructions.

Cook to 160°F internal product temperature.

CONVENTIONAL OVEN: Place clams on a baking sheet into a preheated 450°F oven; cook for 30 minutes if frozen and 20 minutes if thawed. ON THE GRILL: Wrap clams in a foil pouch; leave the top open for a crispy top or closed for softer, moister clams. Cook on medium heat with lid closed for 20 minutes, if frozen, and 10 minutes if thawed. MICROWAVE: Place 1 clam on a microwaveable plate. Cook on HIGH for 4 minutes if frozen and 2 minutes if thawed.

Product was tested using an 1100 watt oven. Cooking times may vary. CAUTION: Product will be very hot after cooking. Refrigerate or discard leftovers.

SERVING SUGGESTIONS

Appetizer, Side Dish, Buffet

