GEODUCK CLAM / GLOBOSA CLAM Panopea Globosa

COMMERCIAL PRODUCT NAME / LIVE GEODUCK CLAM PRODUCT CATEGORY/ LIVE CLAM

DATASHEET

PRODUCT AND PROCESS DESCRIPTION

SPECIES: Panopea globosa (commonly known as Geoduck Clam or "Chiluda"). Mainly distributed along the Baja California Peninsula coasts. Found buried in sandy-muddy bottoms from shallow to deeper areas.

HARVEST METHOD: Harvested by diving with semi-autonomous hookah equipment, specimens are collected manually and placed in a "Java" net bag.

MINIMUM HARVEST SIZE PERMITTED: 130 mm minimum shell length.

AVERAGE ANNUAL PRODUCTION: 6 tons – (ice coolers of 15 kg of live clam each).

PRODUCT PRESENTATION

COFEPRIS certified, and accreditation of processing plants for export to the United States and Asia.

LIVE GEODUCK CLAM
PACKAGING: Expanded Polystyrene container
with 18-24 pcs
NET WEIGHT: 25 kg

TARGET MARKETS: North America and Asia

NUTRITIONAL VALUES

FAT: 10.1 g PROTEIN: 573.6 g ENERGY: 2520 kcal CHOLESTEROL: 756 mg CARBOHYDRATES: 11.4 q IRON: 56.00 mg
CALCIUM: 1.01 g
SATURATED FATS: 2.40 g
MONOUNSATURATED FATS: 2.7 g
POLYUNSATURATED FATS: 3.0 g

FISHING ZONE AND PRODUCTION PERIOD

Sebastián Vizcaíno Bay, in the northern Pacific zone of Baja California Sur, within certified waters and protected natural areas.

PRODUCTION PERIOD: June 1st to August 31st.



CONTACT INFORMATION



"LA PURISIMA" s.c. de r.l.

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CERTIFICATIONS





