



Cyrtodaria siliqua

Our product, fresh Northern Propeller clams are caught in deep, pristine waters off the Atlantic coast of Nova Scotia. This clam is from the Family Hiatellidae, which also includes the Genus Panope, commonly known as the North Pacific geoduck. The propeller and the geoduck clams may therefore be considered cousins. Both species display the extended siphon, the propeller clam only to a much lesser degree.

The propeller clam is a cylindrical bivalve whose shells never cover the fleshy meat. Only the hinge part of the valves remain attached. They can grow to a size of 100+ mm (4"), but tend to average in the 70 - 80mm(3") range. The siphon extends approximately 30mm(1.5") beyond the shell edges.

Live propeller clams are best suited for sushi, as prolonged cooking times toughen the meat. Fresh, they emit a unique aroma, described by some as vegetable-like, similar to cucumber. The uncooked meat is tender and very palatable, the siphon end especially offering a mellow sweetness.

Energy	00cal	Minerals	0.0g
Protein	00.00g	Sodium	000mg
Fat	0.0g	Potassium	000mg
Cholesterol	00mg	Calcium	00mg
Carbohydrates	0.0g		

Upon arrival at shipping destination, clams readily adapt to a saltwater tank environment for weeks at a time. They can be kept live, in a cool damp refrigerated unit for 7-10 days.

For more information, please visit us at: www.goldwaterseafoods.com

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