

PREMIUM CANNED SPECIALTY SEAFOOD

Shelf Stable, Ready To Use And Enjoy



A-CODE Description

PACK SIZE

**From The Renown Atlantic Coastal Waters
Of Spain, Portugal, France And Morocco
Hand Packed And Imported From Galicia, Spain**

4978088	COCKLES, IN SEA SALT BRINE Fresh Plump, Tender Baby Clams Enjoy These Spanish Berberechos With A Simple Squeeze Of Lemon, With Tapas or In Pasta Entrée's	12/4 OZ
5439071	OCTOPUS, IN SPANISH OLIVE OIL Tender, Flavorful Octopus, Wild Caught In Traditional Pulpo Pots Ideal Lightly Sautéed In Pimenton And Lemon	12/4.2 OZ

**Imported From Chile
Sustainably Harvested From Pure,
Cold, Pacific Waters**

5773288	ABALONE, CHILEAN LOCO Wild Captured By Divers, This Tender Meaty Mollusk Has A Sweet Ocean Flavor And Firm Texture Use For Hot Appetizers, Chupe And Seafood Stew	12/15 OZ
5771829	CONCH, WHOLE, SEA CARACOL Harvested By Hand, Small, Tender And Rich Ideal For Fritters, Elegant Appetizers Or With Pasta's and Salads	12/15 OZ
7940992	SCUNGILLI, SLICE CONCH Wild Caught, Pleasant Briny Flavor, Dense Meaty Texture Popular In Italian Style Salads And Pasta Sauces	12/29 OZ

DELIVERS WITHIN 3 - 5 BUSINESS DAYS



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