



Concentrated all-natural ClamStock

Product Details – The Concept of NorthTaste Ltd.

NorthTaste is committed to producing high-quality Concentrated All Natural Seafood Stocks. We call our products NorthTaste to emphasize their exquisite flavor and aroma. Our new unique process utilizes enzymes from the codfish to extract the flavor from raw materials of superior quality. To preserve the natural taste of the seafood, mild conditions and minimum heat treatment are applied. No artificial additives are used, giving the product the highest purity and natural qualities. By using this method, NorthTaste preserves the natural taste of the seafood. Through our international connections, NorthTaste has consistent access to high quality raw material sourced from the sea. Recipes are available for each of our delicious flavors

Source material	Clam (<i>Arctica islandica</i>)
Ingredient statement	Clam, salt, and deactivated codfish enzyme
Description	All-natural concentrate, light tan color, clean label.

Nutritional analyses

Serving size will be determined by the formula used per 100 g

Calories	60Kc	Dietary fiber	< 1 g
Calories from fat	0 Kc	Sugars	< 1 g
Total fat	0 g	Protein	15 g
Saturated fat	0 g	Vitamin A	36 iu
Cholesterol	16 mg	Vitamin C	0 mg
Sodium	3,680 mg	Calcium	37.66 mg
Total carbohydrates	< 1 g	Iron	1.833 mg

Additional analyses

Dry Matter	ca. 29 +/-1%	Listeria Monocytogenes	Negative
Brix		Salmonella	Negative
Total Plate count	< 10,000 per g	Sulphite reducing clostridia	< 10 per g
Fecal Coliforms	< 0.3 per g	pH in 50% solution	6.3

* Source of nutritional Information: Laboratory Syni, Reykjavik, Iceland.

Application	Soups, chowders, bisques, sauces, dressings, pates, fillings, cheese spreads, ready to eat meals, or wherever flavor of seafood is required, both in hot and cold applications.
Pack Sizes	3/2.5 lb. Tub and 20 lb or 10 kg pails
Remarks	The stock is shipped as a concentrate. Recommended dilution is between 5% and 10% concentrated stock to water. Contains no artificial additives, preservatives, flavor enhancers or coloring agents
Storage Conditions	Store frozen below 0 °F (-18°C). Frozen shelf life one and a half year.
Disclaimer	NorthTaste believes the information contained in the above to be accurate and it is offered to the customer in good faith. NorthTaste does not assume liability or risk involved in the use of this product that is beyond our control.

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