



BLOUNT
fine foods

EST. 1880
CREATING AMERICA'S
*Breaded
Appetizers*
FINEST SOUPS

...FLOW WITH... FRESH...
...vegetables and the best tasting...
...THE MOST IMPORTANT...
...IN MAKING GREAT FOOD

Breaded Appetizers

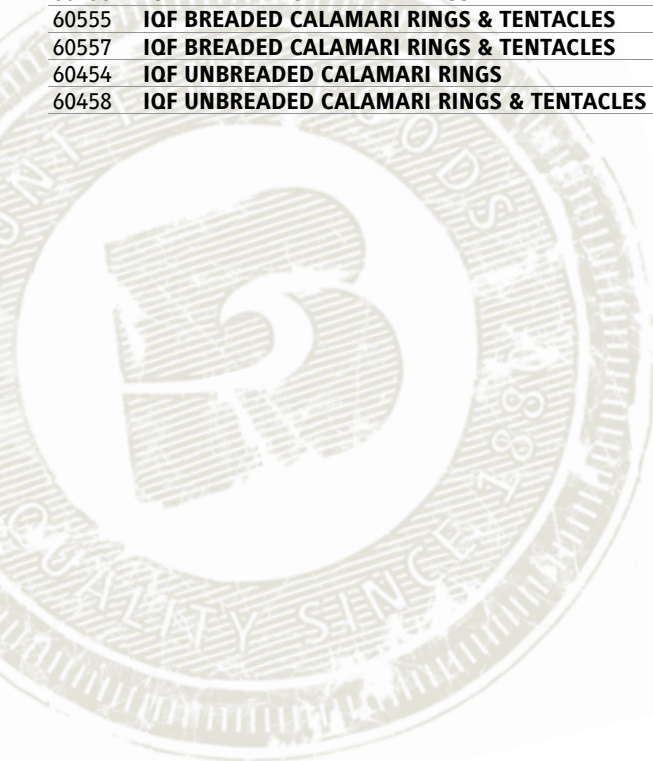
BLOUNT'S PREMIUM SEAFOOD SPECIALTIES ARE NOW AVAILABLE!

Blount Fine Foods continues working for you, bringing quality, convenience and value to your kitchen – with our ever expanding line of breaded appetizers.

Breaded Clam SuperStrips are Tenderized and SuperSized, 5 times wider than conventional strips. These delicious Clam SuperStrips will “wow” your customers!

Breaded Calamari is one of the hottest appetizers around! Join the thousands of restaurateurs who have successfully added it to their menu. For quality, consistency and value, discover for yourself the Blount difference.

CODE	DESCRIPTION	CASE PACK
60650	IQF BREADED CLAM SUPERSTRIPS <i>Tenderized and Supersized, 5 time wider than conventional strips these delicious Clam SuperStrips will “wow” your customers.</i>	2/5 LB
60455	IQF BREADED CALAMARI RINGS <i>We spec only the Loligo species due to its superb quality, tenderness and flavor. Cooks from frozen in less than two minutes.</i>	32/5 OZ
60456	IQF BREADED CALAMARI RINGS	2/5 LB
60555	IQF BREADED CALAMARI RINGS & TENTACLES	32/5 OZ
60557	IQF BREADED CALAMARI RINGS & TENTACLES	16/9 OZ
60454	IQF UNBREADED CALAMARI RINGS	2/5 LB
60458	IQF UNBREADED CALAMARI RINGS & TENTACLES	2/5 LB



Clam Superstrips

- Sweet clam taste, no clam bellies
- Appealing flavor and appearance
- Consistent tender texture
- Upscale, hand-breaded appearance
- Versatility - create a “signature” dish
- Consistent high quality

Environmental Stewardship

Blount is committed to responsible and sustainable environmental practices and development of new eco-standards, hereby ensuring there will be enough seafood to meet today's demand while conserving for future generations. In addition, Blount uses state-of-the-art processing techniques and equipment that saves energy and reduces environmental waste.

BREADED CALAMARI RINGS

Appetizer Serving Suggestions

Although in America Calamari is garnished with parsley and served with a marinara sauce, consider some ethnic options. In many Turkish and Greek restaurants, Calamari is often served with tzatziki, a peppercorn mayonnaise. In Mexico, Calamari is served with Tabasco sauce or habanero, and in Chinese cuisine, Calamari is served with a spicy hot garnishing of chili and salt.

