



DRIED SEA CUCUMBERS

Known as a delicacy in certain cuisines, Seamaz® Atlantic sea cucumber is harvested from the east coast of Canada in the cold water with depths of less than 30 meters (100 ft). Each sea cucumber is processed through strict regulation under Canadian Food Inspection Agency guidance.

Features & Benefits

- Mazzetta Company sources Atlantic sea cucumbers through a strict dedication to the freshest raw material available. We guarantee the most secure and strict processing procedures in order to achieve the top quality.
- Available as whole or naturally split for customer preference. Our grading and raw material choice remains top tier regardless of product form.
- Bilingual packaging, Chinese & English, offers view windows and detailed rehydration instructions to the chef or consumer.

Source & Species

Seamaz® dried sea cucumbers, *Cucumaria frondosa*, is a wild-caught product of Canada.

Product Forms & Carton

16 x 1 lb. display ready case; **whole**, head off, cleaned and dried.
16 x 1 lb. display ready case; **split**, head off, cleaned and dried.

Food for thought

After dehydration, Canadian sea cucumber contains about 15 grams of protein per 100 grams and 18 kinds of amino acids, making sea cucumber a protein powerhouse.



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See our seafood products at
www.seamaz.com
www.mazzetta.com



Whole Sea Cucumber



Split Sea Cucumber

