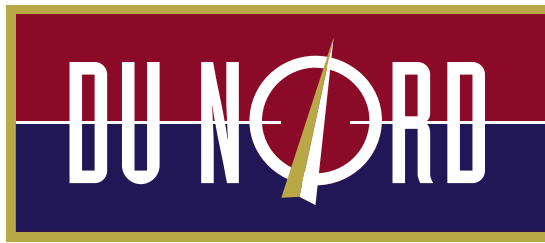


Cockles
Berberechos
Coques
Cerastoderma edule

The Taste of Excellence

since 1925



The common cockle (*Cerastoderma edule*) is a marine bivalve mollusc in the family Cardiidae, the cockles. The common cockle is widely distributed in Europe's coastal lagoons. Cockle consumption by humans in Europe has been found to date back to prehistoric times. At the present it is still considered a delicacy and eaten in much of its range.

Lenger seafoods sources cockles from the Netherlands, UK, France, Ireland and Denmark. Cockles play an important ecological role in coastal habitats and the cockle fisheries in Europe are strictly regulated. Several European cockle fisheries are MSC certified.

Fishing methods may vary per fishing area from hand raking to hydraulic dredging. Dutch and French cockles are generally hand raked as well as cockles from the UK's west coast.

Cockles are de-sanded and processed in the modern Lenger Seafoods facilities in the UK and the Netherlands. Various presentations are available:



Cockles, Berberechos, Coques

Cerastoderma edule

FAO 27

Presentation	Packaging format
Fresh Alive	Net, Tray
IQF Raw Shell on	Bulk, Poly Bag
IQF Cooked Meat	Bulk, Poly Bag
Chilled Cooked Meat	MAP
Preserved	Can
Juice	Can, Bottle, Pouch



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