IQF, All Natural North Atlantic Sea Scallops

Latin Name: Placopecten magellanicus

Country of Origin: USA

Method of Harvest: Wild Caught/Dredge

Season: Year-round

Brand: Eastern Brand

Storage Temp: -0° F (-18°C)

Frozen Shelf Life: 18 months

Size Ranges: U/10, 10/20, 20/30 & 30/40 scallops per pound

Ingredients: Scallops

Contains: Shellfish (scallops)

Moisture Content: 83%

Key Selling Points:

- Product of USA
- MSC Certified
- Naturally Low in Fat
- Rich Flavor

FLAVOR PROFILE



TEXTURE



COOKING SUGGESTIONS:

Broil or sauté scallops until they are firm and opaque in center, approximately 5 minutes.

Thawing: Place scallops in a container and thaw in refrigerator for 8 hours; temperature should not exceed 45° F. For quick thaw place scallops in a colander and rinse under cold water for 10 to 15 minutes, rotate for even thawing.

Safe Handling: Keep frozen. Do not refreeze once thawed. The FDA recommends cooking seafood to an internal temperature of 145° for 15 seconds.

Nutrit Serving Size:	ion 4oz. (1 ⁻	Facts	5						
Amount Per Serving									
Calories 90 Calories from Fat 5									
	%	Daily Value ³	ł						
Total Fat 0.	5g	1%	b						
Saturated F	0%	>							
Trans Fat 0	g								
Cholestero	l 15mg	15%							
Sodium 160	mg	7%	b						
Total Carbo	hydra	te 1g 0%	>						
Dietary Fibe	er Og	0%	>						
Sugars 0g			_						
Protein 20g									
Vitamin A 0%	•	Calcium 0%	5						
Vitamin C 0%	•	Iron 0%	_						



*Percent Daily Values are based on a 2,000 calorie diet.

	Case Pack	Net Weight	Case Dimensions	Case Cube	Ti/Hi	Pallet Count
	2 x 5 lb.	10 lbs.	13.375 x 9.625 x 5.875	.44	14/7	98
-	12 x 1 lb.	12 lbs.	13.375 x 9.625 x 5.875	.44	14/7	98
	1 x 10 kg.	20 lbs.	15.5625 x 11.5 x 7	.72	10/8	80
-	10 x 1 kg.	20 lbs.	15.5625 x 11.5 x 7	.72	10/8	80
-	6 x 5 lb.	30 lbs.	14 .75 x 10.5 x 10.875	.97	10/5	50

Additional Pack Sizes Available.



Eastern Fisheries, Inc.

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