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

Ingredients: Scallops, water, sodium tripolyphosphate

Contains: Shellfish (scallops)

Moisture Content: <88%

Key Selling Points:

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

FLAVOR PROFILE



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.

Nutrition Facts Serving Size: 1/2 cup (118g)						
Amount Per Serving						
Calories 50 Calories	s from Fat 5					
% Daily Value*						
Total Fat 1g	2%					
Saturated Fat 0g	0%					
Trans Fat 0g						
Cholesterol 25mg	8%					
Sodium 470mg	20%					
Total Carbohydrate	0g 0%					
Dietary Fiber 0g	0%					
Sugars 0g						
Protein 11g						
Vitamin A 0% •	Calcium 0%					
Vitamin C 0% •	Iron 2%					





^{*}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



