## IQF, Processed Peruvian Sea Scallops



Latin Name: Argopecten purpuratus
Country of Origin: Peru
Method of Harvest: Aquaculture/Diver Caught
Season: Year-round
Brand: Eastern Brand
Storage Temp: $-0^{\circ} \mathrm{F}\left(-18^{\circ} \mathrm{C}\right)$
Frozen Shelf Life: 18 months
Size Ranges: 20/30, 30/40, 40/60, 60/80
Ingredients: Scallops, water, sodium tripolyphosphate
Contains: Scallops
Moisture Content: < $88 \%$
Key Selling Points:

- Low in Fat Protein
- Economical Value
- Versatile Cooking Applications
- Uniformed Sizing



## COOKING SUGGESTIONS:

Broil or sauté scallops until the scallops 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 $45^{\circ} \mathrm{F}$. 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 $145^{\circ}$ for 15 seconds.


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

| Case Pack | Net Weight | Case Dimensions | Case Cube | Ti/Hi | Pallet Count |
| ---: | ---: | ---: | :---: | :---: | :---: |
| $2 \times 5 \mathrm{lb}$. | 10 lbs. | $13.375 \times 9.625 \times 5.875$ | .44 | $14 / 7$ | 98 |
| $12 \times 1 \mathrm{lb}$. | 12 lbs. | $13.375 \times 9.625 \times 5.875$ | .44 | $14 / 7$ | 98 |
| $1 \times 10 \mathrm{~kg}$. | 20 lbs. | $15.5625 \times 11.5 \times 7$ | .72 | $10 / 8$ | 80 |
| $10 \times 1 \mathrm{~kg}$. | 20 lbs. | $15.5625 \times 11.5 \times 7$ | .72 | $10 / 8$ | 80 |
| $6 \times 5 \mathrm{lb}$. | 30 lbs. | $14.75 \times 10.5 \times 10.875$ | .97 | $10 / 5$ | 50 |

[^0]Eastern Fisheries, Inc.
New Bedford, MA•www.easternfisheries.com


[^0]:    Additional Pack Sizes Available

