## 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° F (-18°C)

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

## Mild Slightly Sweet Sweet TEXTURE Soft Medium Firm

## **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° 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 from Fat 5						
% Daily Value*						
Total Fat 1g	2%					
Saturated Fat 0g	0%					
Trans Fat 0g						
Cholesterol 25mg	8%					
Sodium 470mg	20%					
<b>Total Carbohydrate</b> 0g	0%					
Dietary Fiber 0g	0%					
Sugars 0g						
Protein 11g						
Vitamin A 0% • Cal	cium 0%					
Vitamin C 0% • Iror	1 2%					



<sup>\*</sup>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.



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