

## **An Ocean Treasure!**

*Scallops are one of the treasures of the ocean and have become one of the most popular seafood items around the globe, finding prominence on restaurant menus and increased popularity in home cooking. Eastern Fisheries has long been the world's largest scallop company with the largest fleet in the industry. Eastern Fisheries encourages its customers to possess a thorough knowledge and understanding of scallops to help them enjoy all the benefits of this outstanding seafood item!*



**While there is much to know about scallops, following are answers to a few commonly asked questions about scallops.**

### ***Why do fresh scallops sometimes appear to be “milky”?***

Atlantic scallops typically spawn during warmer weather, from late summer into early fall. Sometimes double spawning takes place, with the first one occurring in spring and a second one in late August or early September. A great deal of energy is utilized for spawning, at which time scallops will purge a milky liquid and the meat becomes less firm. Scallops can go from completely ripe to completely spent in less than a week. This natural occurrence does not adversely affect the flavor of the scallops.

### ***Should fresh scallops have a “gassy” odor?***

Depending on circumstances, scallops emitting a gassy odor can be quite normal. When scallops are caught and shucked it takes a period of time for the dissolved gasses to leave the scallop's adductor muscle ( the part of the scallop we eat ). Because scallops are harvested, shucked, and packaged in a very short period of time, they may release these natural gasses inside the sealed container they are stored in. Therefore, a mild gassy odor may be detected when you first open the sealed container. The gassy odor should not linger and after the container has been opened for a while the scallops should have a slightly sweet ocean fragrance.

### ***Why do some scallops have an orange color to them?***

Scallops can naturally take on an orangey hue, sometimes deep orange, sometime a pinky-peach color. This orange tint is caused by an excess of a natural pigment called zeaxanthin in a female scallop. As the gonad ripens and takes on an orange hue any overabundance of this pigment is transported into the adductor muscle. Meat quality and taste is not affected and some people claim that the orange hued female scallops are slightly sweeter than the male scallops.

### ***Inspecting Scallops***

Look for fresh scallop meat that is firm to the touch, with a creamy white to beige color, although some female scallops will have an orange hue. Although they are shellfish, fresh scallops should not smell fishy. Rather, they should give off a sweet, seaweed aroma. If the fish odor is strong, discard them. Frozen scallops do not give off any odor from the package, but avoid those that are not shiny or have a lot of frost. This could be a sign that the scallops were not frozen correctly.