

# SCALLOPS 101



This document is proprietary and confidential.  
No part of this document may be disclosed or shared  
in any manner to a third party without the written  
consent of Eastern Fisheries, Inc.

# SEA & BAY SCALLOPS



**Sea Scallops - larger,  
under 10 to 40 per pound.**

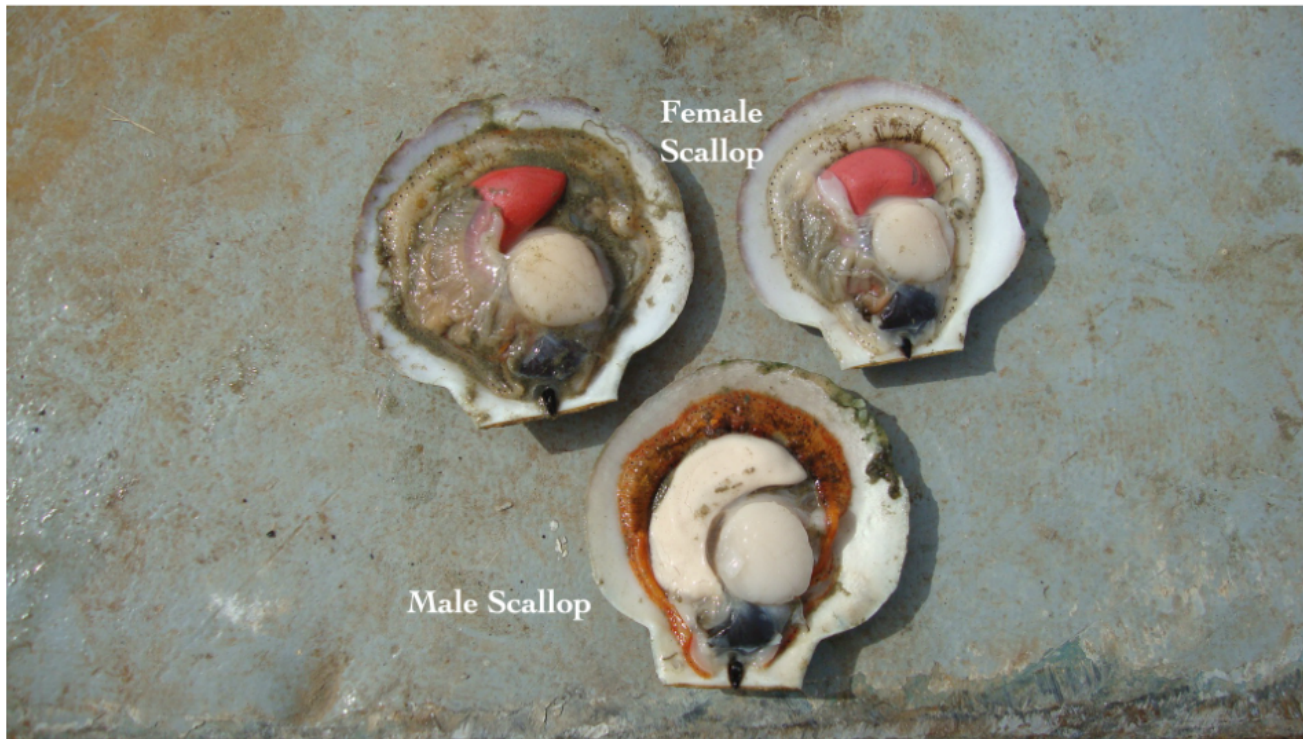
USA  
Japan  
China  
Canada  
Peru



**Bay Scallops - smaller,  
40 to 120 per pound.**

China  
Chile  
Mexico  
USA

# Sea Scallop Growth Rate



Sea Scallops grow rapidly during the first several years.

They reach commercial market size from 3- 5 years old.

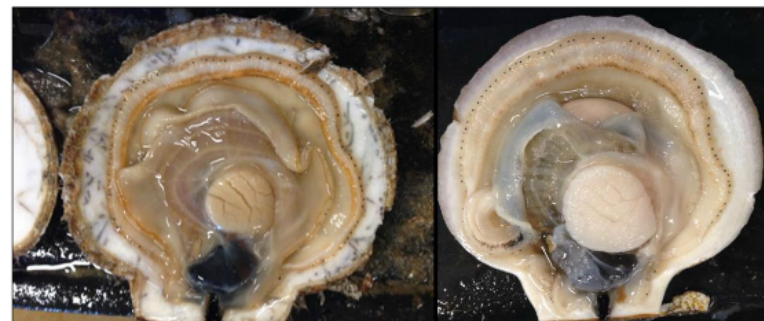
# Pumpkin Scallops

Some scallops have a natural peachy-pink hue. This is referred to as 'pumpkin scallop' or 'blushing scallops.' This orange tint is caused by an excess of a natural pigment, *zeaxanthin*. Meat quality or taste is not affected at all, in fact some markets prefer the orange meat, saying it taste sweeter.

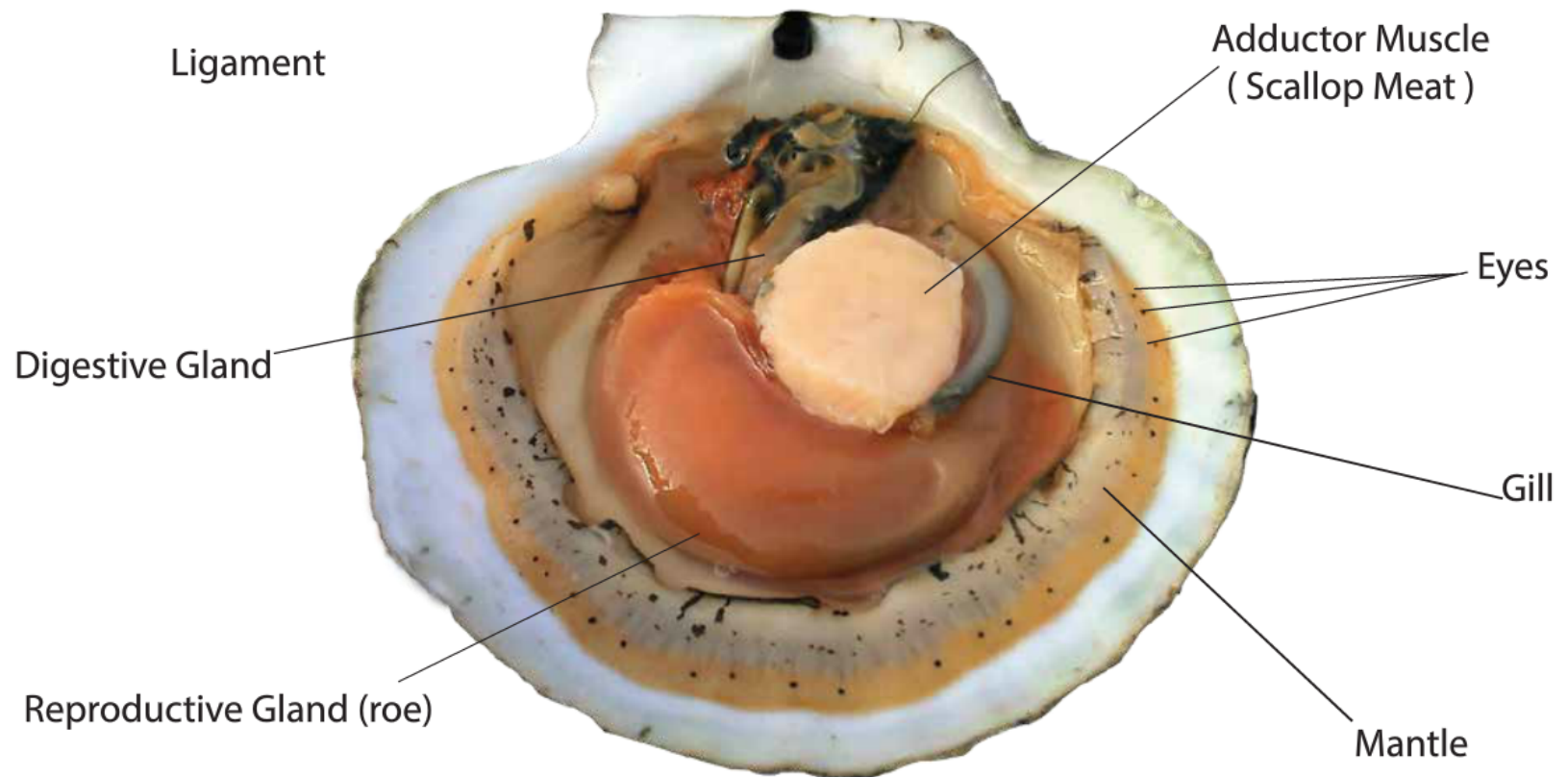


# Gray Scallops

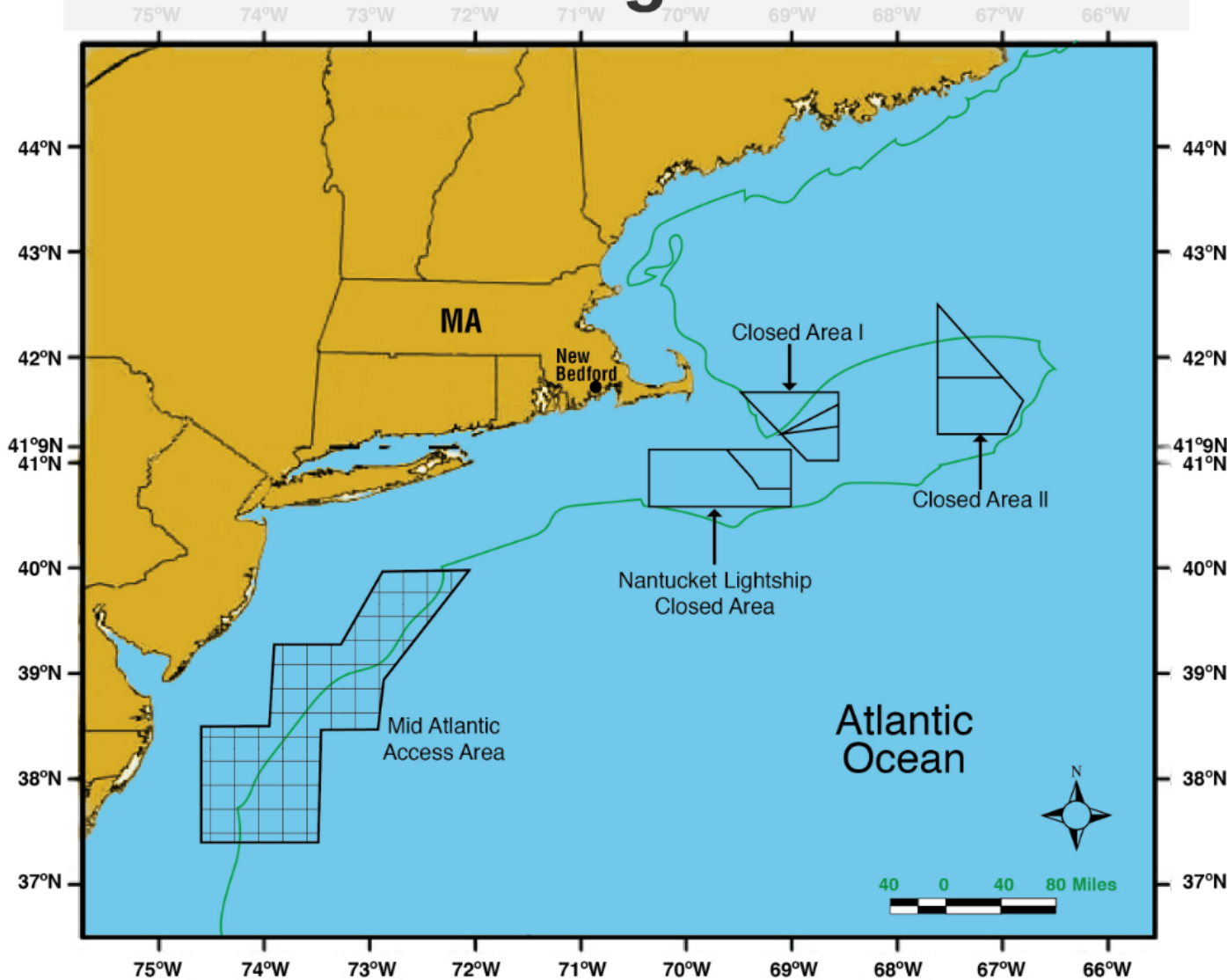
Gray colored scallops may be caused by the natural deterioration of the scallop from aging or by a parasite infection



# Scallop Anatomy



# North Atlantic Scallop Fishing Area



The Atlantic Sea Scallop is harvested from Newfoundland, Canada to North Carolina, and constitutes the U.S. market's largest segment.

The Sea Scallop can be found at depths of 150 to 180 feet and prefer water temperatures of 68°F.

# Atlantic Scallop Harvest



- Atlantic scallop fishing occurs year-round
- Crew members spend on average 7-10 days at sea
- Harvesting is done on rotating 12-hour shifts
- Average harvest is 3,000 pounds per day



# Scallop Harvesting



- All crew members, including the captain, hand shuck scallops
- Shells & viscera are thrown overboard and become a food source for other aquatic life
- Scallops are washed and bagged in 50lb. breathable, cloth bags.

# Scallop Processing



Scallops are rinsed, hand graded for quality and size, then processed according to customer specifications.

Some scallops are individually quick frozen (IQF). A process that protects the delicate meat and helps seal in the fresh flavor of the scallops.

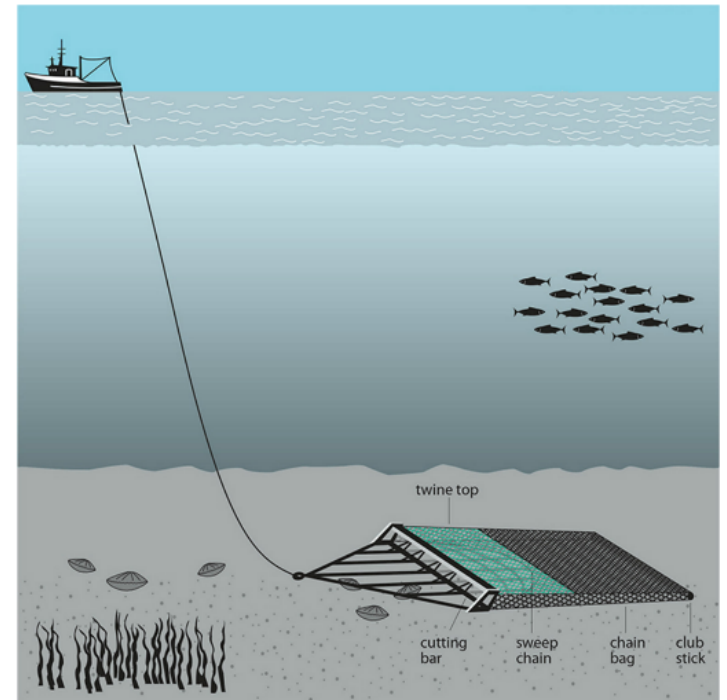


# Sustainability

Research has led to modifications with fishing equipment, and other components of fishery management to support...

- Stable catches and availability
- Responsible fishing practices
- Respect for the marine environment

These positive modifications ensure a sustainable scallop fishery for years to come and minimize the by-catch of fish and sea turtles.

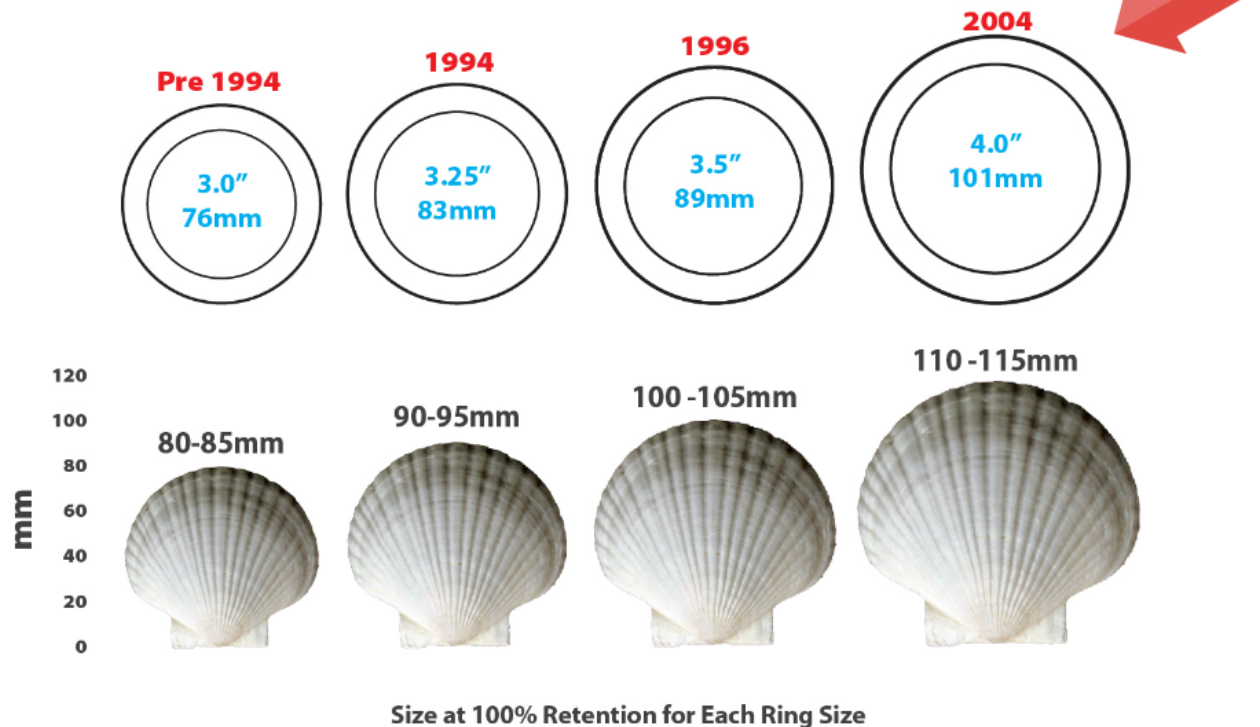


# Turtle Deflector Dredge - TDD



In certain fishing areas boats are required to use the Turtle Deflector Dredges between May 1 through November 30, when warmer waters attract more turtles.

## Regulated Changes in Scallop Dredge Ring Size



Younger scallops are protected from harvest by passing through the regulated 4" ring size.

# CULTIVATED BAY SCALLOPS



Bay scallops are the smaller sized version of sea scallops.

Packed with sweetness these little nuggets are the perfect size for chowders and stews.

# China Bay Scallops



The bay scallop, a native of the U.S. East Coast, was sent to China in the early 1980's and has evolved into a robust and successful aquaculture industry.

# China - Farm Harvest

Majority of china scallops are farmed using suspension nets. This off-bottom method is one of the most sustainable forms of aquaculture.







# The Eastern Fisheries Advantage

- Consistent Supply
- Dependable Quality
- Worldwide Operations
- Competitive Program Pricing
- Experienced Staff

**THANK YOU!**

[www.easternfisheries.com](http://www.easternfisheries.com)