



Eastern Fisheries, Inc.

PARASITE DESTRUCTION LETTER **SCALLOPS**

This letter is in regards to the concern of parasites that could potentially be within scallop products produced by Eastern Fisheries. It should be noted that scallops (abductor muscle only) are a very low risk to the end consumer, and show no historical evidence of parasites based on the Fish and Fishery Hazards and Controls Guidance 4th edition. Two kill steps are described below.

The first kill step, controlled by the supplier, is the act of freezing the product. Freezing at an ambient temperature of -31°F (-35°C) or below until solid and storing at an ambient temperature of -4°F (-20°C) or below for 24 hours. This is according to the FDA Fish and Fishery Hazards and Controls Guidance 4th edition. Eastern's freezing process falls within the criteria stated above. Eastern's IQF (Individual Quick Freeze) tunnel operates at a preprogrammed temperature of -40° F (-40°C). The duration of time it takes the product to core freeze ranges from 35 minutes to 45 minutes. Once frozen all products are held for a minimum of 24 hours in the cold storage with a set temperature -10°F.

The second kill step requires that the end user properly cook the product. The product in question is not intended to be used as a sashimi grade therefore, should not be consumed prior to cooking. The end user should be instructed on how to properly handle the product, including thawing instructions and cooking temperature and times. The product should be fully cooked by the end user.

Respectfully,

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