

IQF, Processed Japanese Sea Scallops



Latin Name: Patinopecten yessoensis

Country of Origin: Japan

Method of Harvest: Wild Caught/Dredge/Lantern Net

Season: Year-round

Brand: Eastern Brand

Storage Temp: -0° F (-18° C)

Frozen Shelf Life: 18 months

Size Ranges: U/10, 10/20, 20/30, 30/40

Ingredients: Scallops, water, sodium tripolyphosphate

Contains: Shellfish (scallops)

Moisture Content: <88%

Key Selling Points:

- MSC Certified
- Uniformed Sizing
- Low in Fat
- Versatile Cooking Applications

FLAVOR PROFILE



TEXTURE



COOKING SUGGESTIONS:

Broil or sauté scallops until they 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%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 11g

Vitamin A 0% • Calcium 0%

Vitamin C 0% • Iron 2%

*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.



Eastern Fisheries, Inc.

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