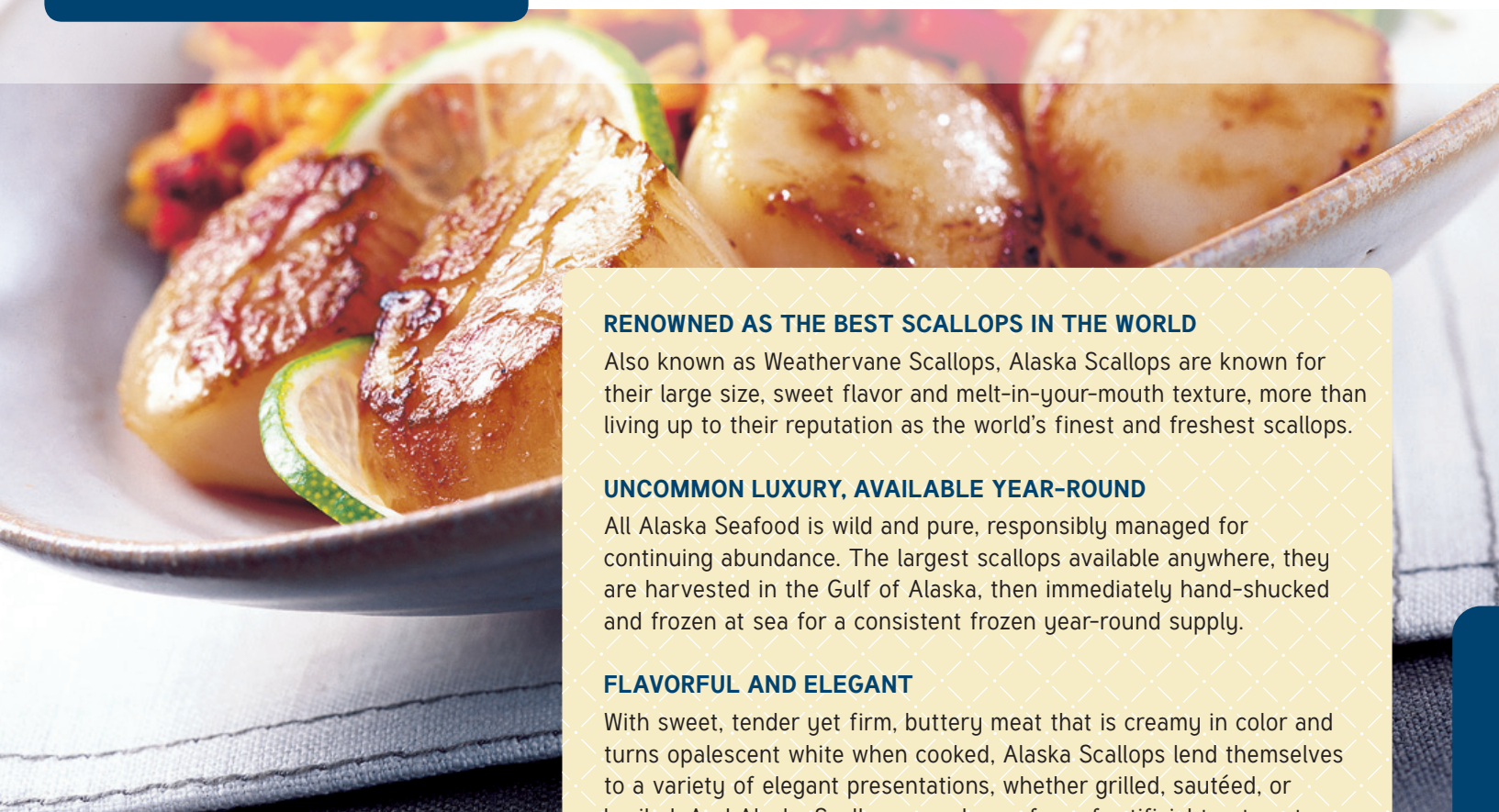




*Wild Alaska*

# SCALLOPS



## **RENOWNED AS THE BEST SCALLOPS IN THE WORLD**

Also known as Weathervane Scallops, Alaska Scallops are known for their large size, sweet flavor and melt-in-your-mouth texture, more than living up to their reputation as the world's finest and freshest scallops.

## **UNCOMMON LUXURY, AVAILABLE YEAR-ROUND**

All Alaska Seafood is wild and pure, responsibly managed for continuing abundance. The largest scallops available anywhere, they are harvested in the Gulf of Alaska, then immediately hand-shucked and frozen at sea for a consistent frozen year-round supply.

## **FLAVORFUL AND ELEGANT**

With sweet, tender yet firm, buttery meat that is creamy in color and turns opalescent white when cooked, Alaska Scallops lend themselves to a variety of elegant presentations, whether grilled, sautéed, or broiled. And Alaska Scallops are always free of artificial treatments or additives.

## **A RANGE OF SIZES FOR A VARIETY OF USES**

Consistent in size as well as appearance, flavor and texture, Alaska Scallops are available in a variety of different sizes that make them suitable for many kinds of recipes. Larger scallops make for a dramatic appetizer or entrée, while smaller scallops are perfect for pasta dishes and mixed seafood grills.

## **SUSTAINABLY SOURCED**

Alaska has pioneered the standard for sustainable, eco-friendly fisheries management. Unlike many of the world's other fish populations, Alaska's are managed for protection against overfishing and sources of habitat damage. By proactively ensuring a healthy, wild and sustainable harvest, Alaska is protecting its superior seafood for future generations.

The Alaska Seafood logo affirms your support for **SUSTAINABLE FISHERIES**.



*Wild, Natural & Sustainable®*

# SCALLOPS



## NUTRITION FACTS

Serving Size: 3.5 oz. (100g)  
Cooked, Edible Portion

Calories	110
Protein	23g
Total Fat	1g
Saturated Fat	<0.5g
Sodium	265mg
Cholesterol	55mg
Omega-3 Fatty Acids	370mg



### COMMON MARKET NAME(S):

- Alaska Scallops
- Weathervane Scallops

### SCIENTIFIC NAME:

- *Patinopecten caurinus*

### HARVESTING SEASONS:

- Harvested July 1 - February 15, subject to harvest quotas and bycatch limits for each harvest area
- Available frozen year-round

### SIZE:

- Shell size may reach 8 inches or larger at maturity

### HABITAT:

- Found on sand, gravel, and rock bottoms from 45 to 182 meters

### HARVEST METHOD:

- Dredge

### FOOD SAFETY:

- HACCP

### ADDITIVES:

- None

### PRODUCT FORMS:

- Shucked meats graded U/4.5; 4.5/9; 9/13; 13/18 count/kg.

### PRODUCT PACKING:

- Block frozen meats packed 2.7/2.2 kg. boxes, 13kg. master
- IQF meats packed 2.7/2.2kg. bags, 13kg. master

### FOOD SOURCE:

- Alaska scallops feed by filtering microscopic plankton from the water

### OTHER INFORMATION:

- Alaska scallops are known for their sweet, mild flavor, firm texture and low moisture level



*Wild, Natural & Sustainable®*

**Corporate Headquarters:**  
311 N. Franklin Street, Suite 200  
Juneau, AK 99801  
**Phone:** (907) 465-5560  
**Toll Free:** (800) 478-2903  
**Fax:** (907) 465-5572

**Marketing Office:**  
150 Nickerson Street, Suite 310  
Seattle, WA 98109  
**Phone:** (206) 352-8920  
**Fax:** (206) 352-8930

[alaskaseafood.org](http://alaskaseafood.org)

#### Eastern Europe Representative:

**Mail:** [eeu@alaskaseafood.org](mailto:eeu@alaskaseafood.org)  
**Phone:** +380 (67) 797 38 28

[eeu.alaskaseafood.org](http://eeu.alaskaseafood.org)

For more information and promotional materials, visit the  
Alaska Seafood Marketing Institute at [alaskaseafood.org](http://alaskaseafood.org)