

Cooke

A close-up photograph of a dark, textured slate plate filled with approximately 20 seared scallops. The scallops are arranged in a loose, circular pattern, showing a golden-brown sear on their edges and a pale, succulent center. They are garnished with finely chopped green herbs, likely parsley. To the right of the scallops, two bright yellow lemon wedges are placed on the plate. The background is a dark, textured surface, possibly a tablecloth or another part of the slate, creating a high-contrast, professional food presentation.

Patagonian Scallops

Zygochlamys Patagonica

Small bite, big flavour. That's what we love about our Patagonian Scallops, they're exceptionally pure and positively fresh. Wild-caught off the coast of Argentina from our own vessels, we are able to capture and preserve the quality of taste and texture by freezing at sea, within an hour of harvest. Scallops are sweet and succulent, ideal for elevating a meal to a new level.

Patagonian Scallops

Zygochlamys Patagonica

KEY ATTRIBUTES

- Individually quick frozen-at-sea, IQF within minutes of harvest
- 100% all-natural and unadulterated
- Preserved without chemicals or water

CULINARY APPLICATION

- 2-minute cook time
- Wide array of meal applications
- Patagonia Scallops are well positioned to meet different needs depending on desired usage & recipes (great as an appetizer or ingredient)

FLAVOUR PROFILE

- Subtle, sweet flavour
- Tender texture

CERTIFICATIONS



Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that ensures traceability of wild seafood harvested from MSC-certified fisheries through to the customer

SPECIFICATIONS

PRODUCT DESCRIPTION	COUNT
Patagonian Scallops (<i>Zygochlamys Patagonica</i>)	60/80
	80/120
	120/150



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CONTACT INFORMATION

Cooke Inc. | 1 877 407 5577 | info@cookeaqua.com
For additional product information or to reach our sales team