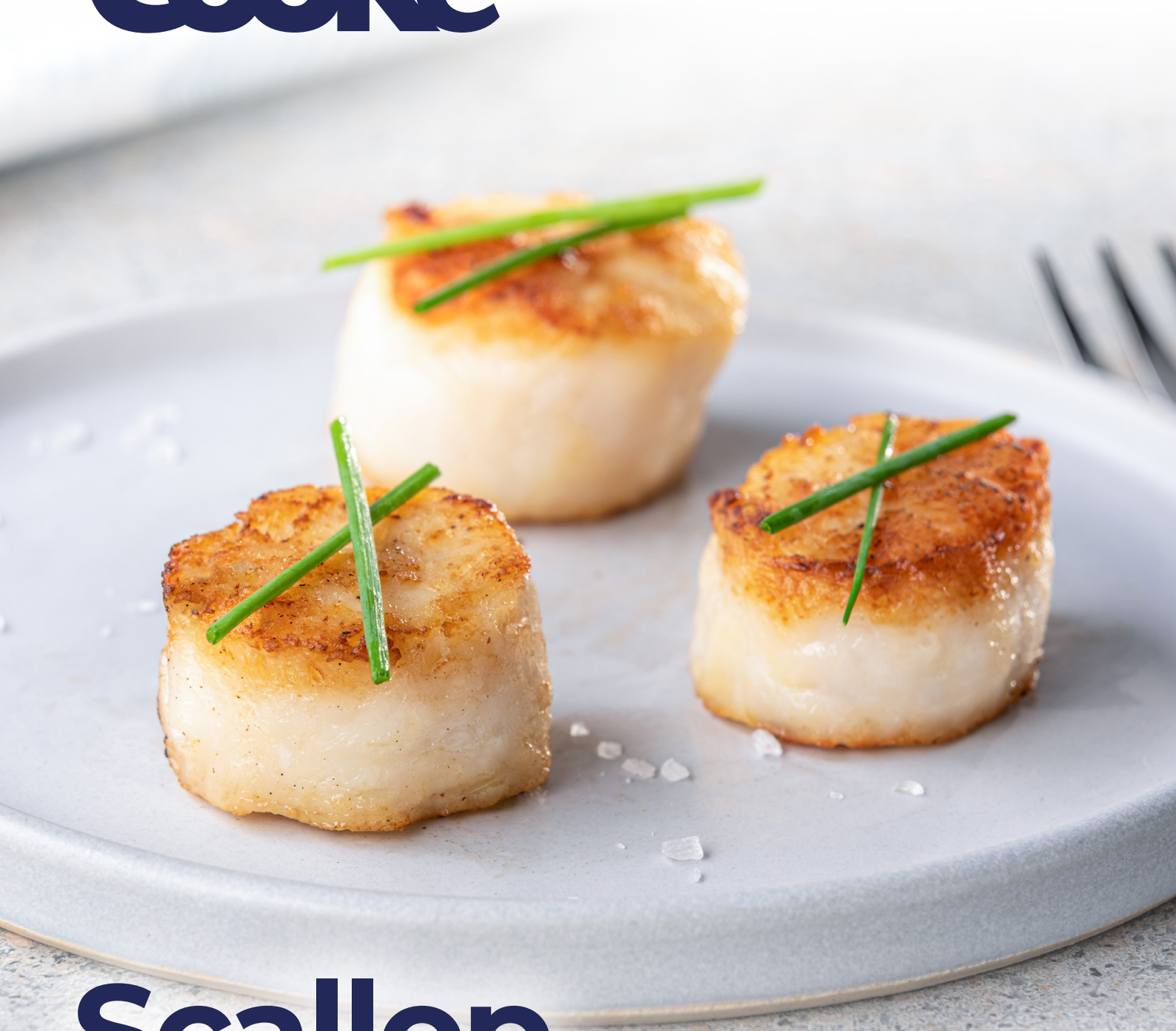


# Cooke



# Scallop Medallions

*Zygochlamys Patagonica*

Our Patagonian Sea scallops are harvested and processed off the coast of Argentina. To create the larger, succulent medallion, we carefully form the scallops with fish gelatin, a natural protein, into an organic shape, in any size a customer requests.

# Scallop Medallions

*Zygochlamys Patagonica*

## HISTORY OF THE MEDALLION

Pioneering the creation of the Scallop Medallion is a part of our history that we proudly boast. In 1997 we challenged ourselves to create a new offering that holds the quality of a beautiful scallop yet makes them more accessible to a greater range of budgets. Scallop medallions, formed from sweet and succulent sea scallops, were the result.

## KEY ATTRIBUTES

- Faster cook time than Atlantic scallops
- Can be used as a center of plate protein
- Made from two ingredients: whole Patagonian sea scallops and fish gelatin
- No water or chemicals added
- Dry product (little to no bleed out when cooking)  
Low moisture >81%

## FLAVOUR PROFILE

- Sweet taste
- Firm texture
- Pair well with a range of flavours

## 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
Scallop Medallions ( <i>Zygochlamys Patagonica</i> )	U10 CT/lb
	U10/20 CT/lb
	U20/30 CT/lb
	U30/40 CT/lb

# Cooke

## CONTACT INFORMATION

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For additional product information or to reach our sales team