

Cooke



Sea Scallops

Placopecten Magellanicus

Don't let the allure fool you – Atlantic Sea Scallops are simple, sweet, and a treat to eat!

Our sea scallops are wild-caught in the USA and hand shuck on board our harvest vessels. We take great care to provide delicious, dry scallops, direct from the source. The scallops we harvest are sweet and succulent, perfect for elevating any dish. Whether they're grilled, sautéed, or broiled is up to you, but the results are always an unforgettable dish.

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HARVESTING

- Our Sea scallops are harvested in the cold, deep waters of the Atlantic Ocean, on the East coast of the United States
- Scallops are hand-shucked at sea, rinsed, and stored on ice until arrival at the port
- On shore, scallops are graded for size and moisture levels

NATURL

- We rinse our scallops with a proprietary blend called NaturL, to give the benefit of: No STPs used, no metallic aftertaste, very little leakage, aids in moisture retention, and provides an enhanced flavour.

FLAVOUR PROFILE

- Subtle sweet flavour
- Light, yet rich and buttery

CERTIFICATIONS



MSC-C-52613

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
Sea Scallops (<i>Placopecten Magellanicus</i>)	U12
	10/15
	16/20
	21/25



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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