Cooke FOODSERVICE+

TRUE NORTH SEAFOOD COMPANY



Patagonian Scallops

Small Scallops. Big Flavor.

Frozen-at-sea within an hour of harvest off the coast of Argentina, small Patagonian Scallops are preserved with no chemicals or water added for an exceptionally dry scallop with unbeatable freshness and product purity.

A small-size profile lends itself well to a wide range of ingredient & appetizer application such as salads, chowders, ceviche, popcorn-style, pastas and more.







Patagonian Scallops

Small Scallop, Big Opportunity.

Discover the benefits of Patagonian scallops.

- Our Patagonian scallops are frozen-at-sea for optimal freshness and flavor
- Wild-caught off the coast of Argentina from our own vessels
- Preserved without chemicals or water for an exceptionally dry scallop with unbeatable freshness
- 100% all-natural and unaltered
- Wide culinary application and convenient 2-minute cook time

SPECIFICATIONS

CODE	PRODUCT DESCRIPTION	SIZE
P1001007	Patagonian Sea Scallop 60/80 MSC IQF	2x5lb, 10lb Frz
P1001008	Patagonian Sea Scallop 80/120 MSC IQF	2x5lb, 10lb Frz
P1001005	Patagonian Sea Scallop 120/150 MSC IQF	2x5lb, 10lb Frz

CERTIFICATIONS

CERTIFIED SUSTAINABLE SEAFOO MSC www.msc.org

MSC-C-52613

Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that verifies our seafood is wild and harvested from MSC certified fisheries. Seafood with this mark comes from an MSC certified sustainable source.

CONTACT INFORMATION

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For additional product information or to reach our sales team, scan here.