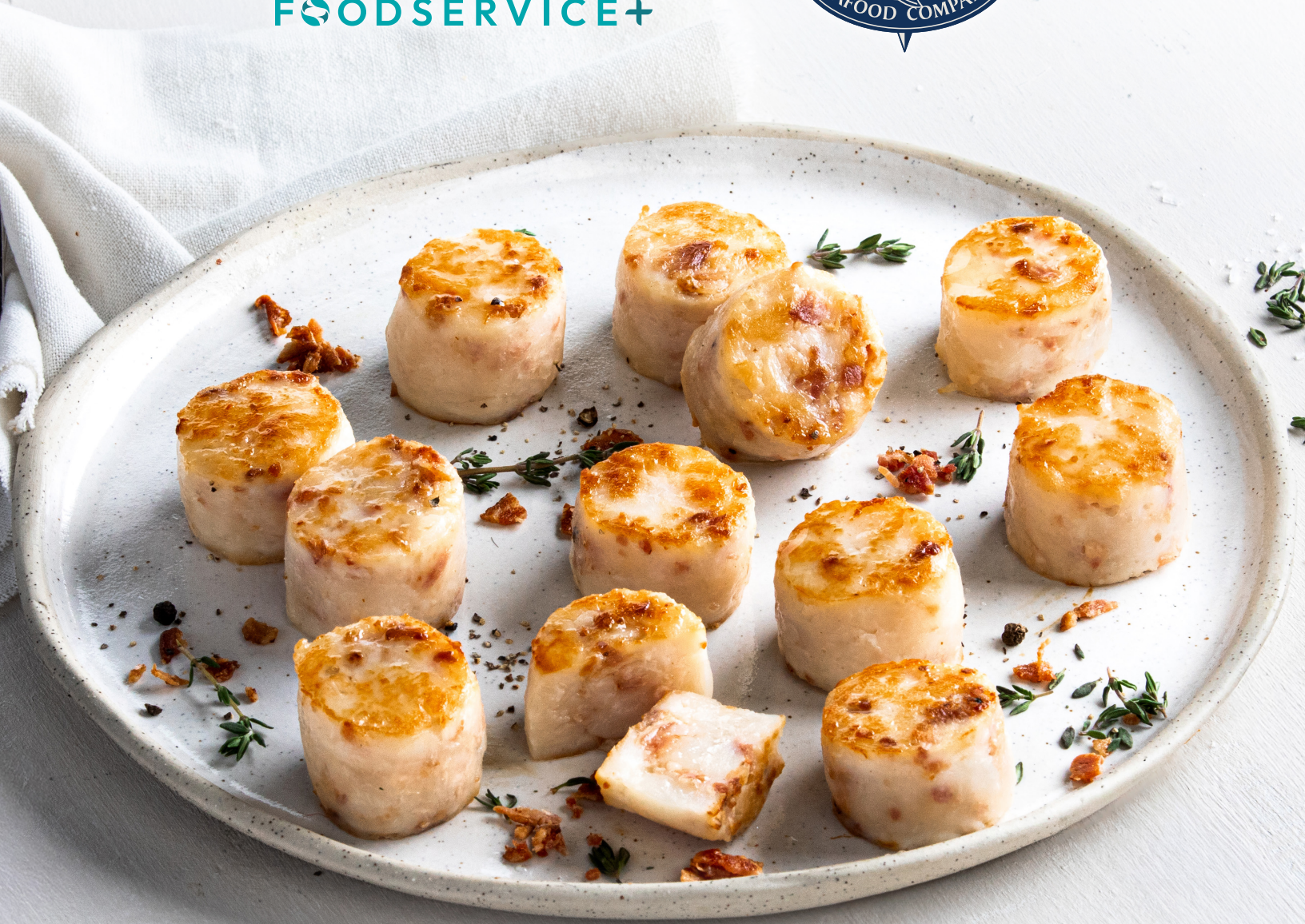




Smoky Scallop Medallions

Infused with real bacon pieces

Brought to you by the pioneers of Scallop Medallions.

Scallop Medallions are formed with our Patagonian Scallops and bound together with a natural agar binder and infused with fully cooked bacon bits to create a large, meaty alternative to traditional bacon-wrapped scallops.



Smoky Scallop Medallions

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Smart Alternative to Bacon-Wrapped Sea Scallops

Designed to answer rising sea scallop prices with a large, meaty scallop experience at a lower plate cost and more convenient to cook than a bacon wrapped scallop.

Patagonian-Based, Clean Label

Formed from premium Patagonian scallops, infused with fully cooked bacon bits, and bound with natural agar binder for a clean label and consistent bite.

Quick, High-Protein Centre-of-Plate

Clean, sweet flavor and tender bite that cooks in minutes! Perfect for pasta, skewers, risottos, and mixed seafood entrées.

Exceptionally Dry for Better Sear

No added water or preservatives, resulting in a true “dry” scallop that browns, sears, and holds sauce better than high-moisture alternative.

CERTIFICATIONS



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.



Food Safety

CERTIFICATED

CONTACT INFORMATION

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

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