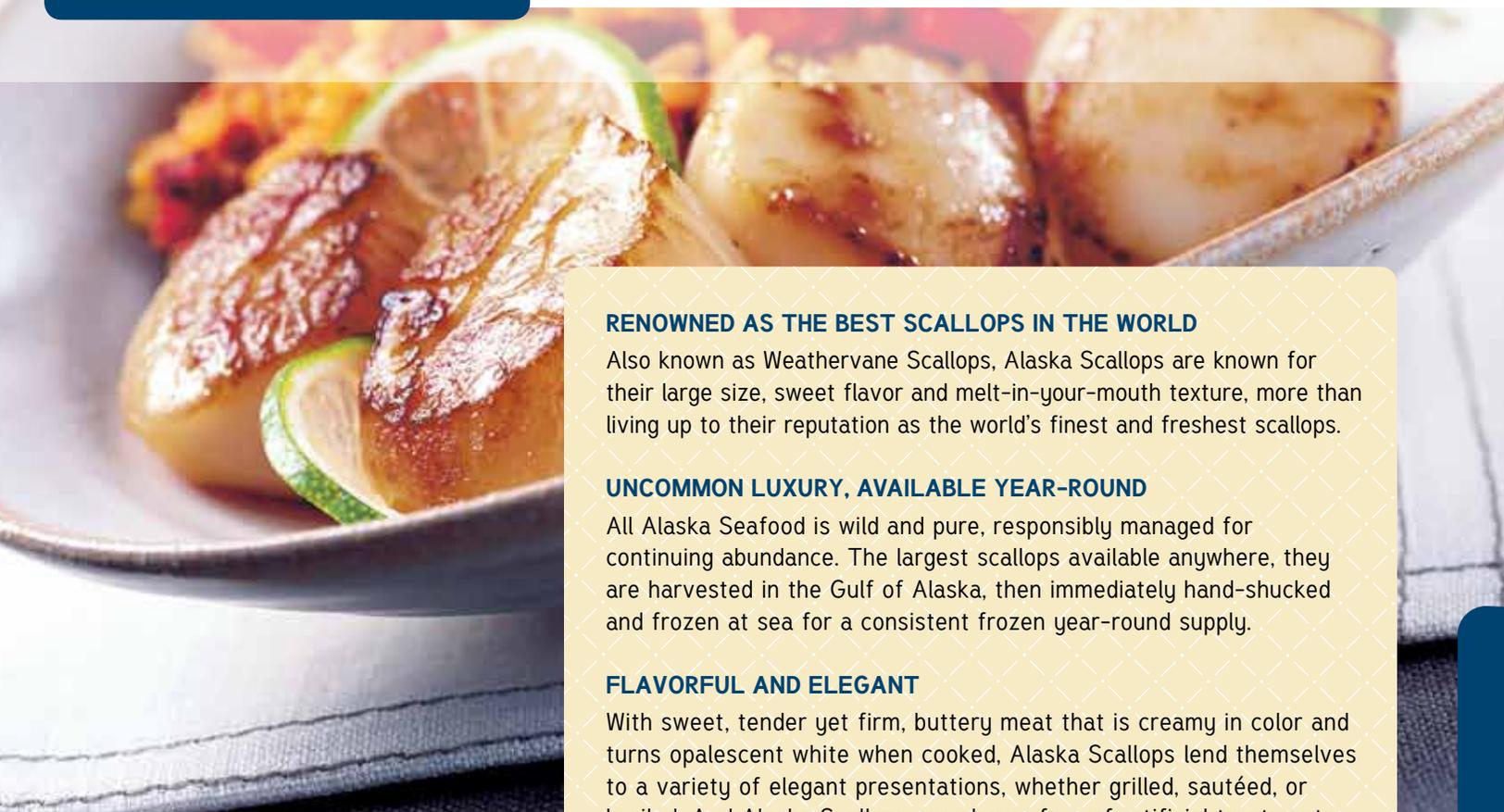


Wild Alaska

SCALLOPS



RENOWNED AS THE BEST SCALLOPS IN THE WORLD

Also known as Weathervane Scallops, Alaska Scallops are known for their large size, sweet flavor and melt-in-your-mouth texture, more than living up to their reputation as the world's finest and freshest scallops.

UNCOMMON LUXURY, AVAILABLE YEAR-ROUND

All Alaska Seafood is wild and pure, responsibly managed for continuing abundance. The largest scallops available anywhere, they are harvested in the Gulf of Alaska, then immediately hand-shucked and frozen at sea for a consistent frozen year-round supply.

FLAVORFUL AND ELEGANT

With sweet, tender yet firm, buttery meat that is creamy in color and turns opalescent white when cooked, Alaska Scallops lend themselves to a variety of elegant presentations, whether grilled, sautéed, or broiled. And Alaska Scallops are always free of artificial treatments or additives.

A RANGE OF SIZES FOR A VARIETY OF USES

Consistent in size as well as appearance, flavor and texture, Alaska Scallops are available in a variety of different sizes that make them suitable for many kinds of recipes. Larger scallops make for a dramatic appetizer or entrée, while smaller scallops are perfect for pasta dishes and mixed seafood grills.

SUSTAINABLY SOURCED

Alaska has pioneered the standard for sustainable, eco-friendly fisheries management. Unlike many of the world's other fish populations, Alaska's are managed for protection against overfishing and sources of habitat damage. By proactively ensuring a healthy, wild and sustainable harvest, Alaska is protecting its superior seafood for future generations.

The Alaska Seafood logo affirms your support for **SUSTAINABLE FISHERIES**.



Wild, Natural & Sustainable®

SCALLOPS



NUTRITION FACTS

Serving Size: 3.5 oz. (100g)
Cooked, Edible Portion

Calories	110
Protein	23g
Total Fat	1g
Saturated Fat	<0.5g
Sodium	265mg
Cholesterol	55mg
Omega-3 Fatty Acids	370mg



COMMON MARKET NAME(S):

- Alaska Scallops
- Weathervane Scallops

SCIENTIFIC NAME:

- *Patinopecten caurinus*

HARVESTING SEASONS:

- Harvested July 1 - February 15, subject to harvest quotas and bycatch limits for each harvest area
- Available frozen year-round

SIZE:

- Shell size may reach 8 inches or larger at maturity

HABITAT:

- Found on sand, gravel, and rock bottoms from 45 to 182 meters

HARVEST METHOD:

- Dredge

FOOD SAFETY:

- HACCP

ADDITIVES:

- None

PRODUCT FORMS:

- Shucked meats graded U/10; 10/20; 20/30; 30/40 count/lb.

PRODUCT PACKING:

- Block frozen meats packed 6/5 lb. boxes, 30 lb. master
- IQF meats packed 6/5 lb. bags, 30 lb. master

FOOD SOURCE:

- Alaska scallops feed by filtering microscopic plankton from the water

OTHER INFORMATION:

- Alaska scallops are known for their sweet, mild flavor, firm texture and low moisture level



Wild, Natural & Sustainable®

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For more information and promotional materials, visit the
Alaska Seafood Marketing Institute at www.alaskaseafood.org