Wild, Natural & Sustainable

Wild ALASKA

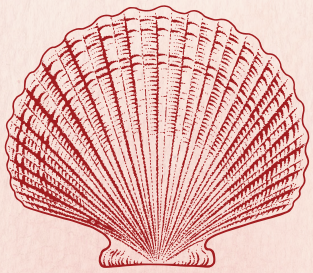
WEATHERVANE SCALLOP

Patinopecten caurinus

also known as GIANT PACIFIC SCALLOP *or* ALASKA SCALLOP

PRODUCTS

FROZEN



BLOCK

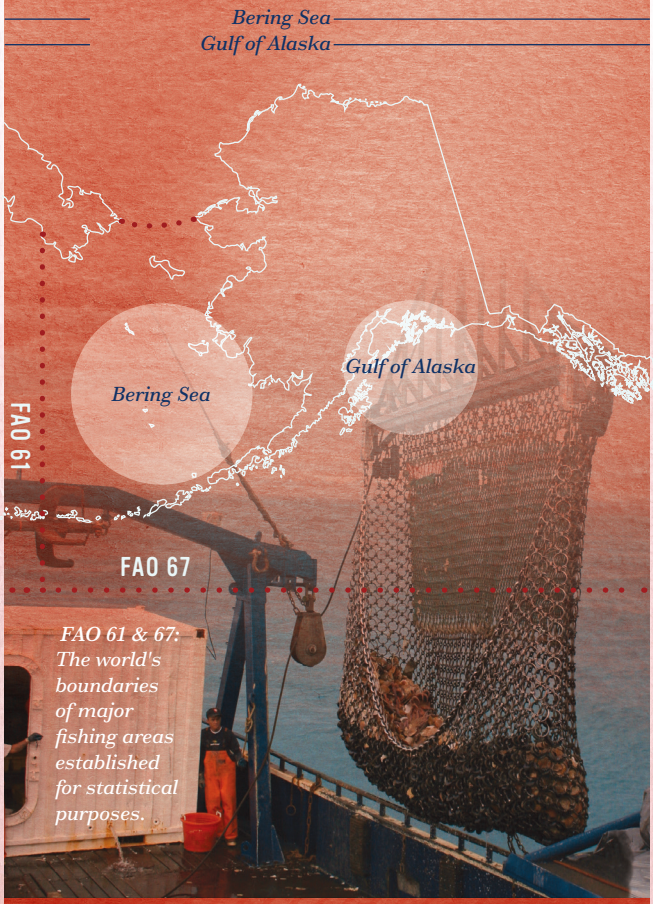
RAPIDLY EN ROUTE

The **SMALL SCALE** and **METICULOUS DETAIL** of the harvesters means that scallops are caught, shucked, cleaned, sorted, boxed, and frozen in a *matter of hours*, locking in their *sweet flavor & high quality nutrients.*

HARVEST PROFILE

HARVEST SEASON

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC



FAO 61 & 67: The world's boundaries of major fishing areas established for statistical purposes.

GEAR TYPE *dredge*

SUSTAINABILITY

IN ALASKA, PROTECTING the future of both the stocks and **ENVIRONMENT TAKE PRIORITY** over opportunities for commercial harvest. State and federal agencies collaboratively manage the harvest, utilizing pre-season, in-season, and long-term data to establish limits and monitor harvest levels. Additional measures, such as a stringent on-board observer program **ENSURE** *sustainably harvested* **WILD ALASKA WEATHERVANE SCALLOPS** *will be* **AVAILABLE** *for* **GENERATIONS TO COME.**

WATCHFUL EYE

Onboard observers are **MANDATORY** for all scallop vessels, reporting accurate catch data and minimizing bycatch. Combined with dredge surveys and other tools, fishery managers are able to interpret data and determine important information about the scallop population – and manage accordingly.

CAREFULLY MANAGED & TRACEABLE

Harvesters take care to harvest only from offshore areas known to harbor scallops and little else, minimizing bycatch. These areas are extremely deep (averaging around 300 feet) and have a soft, muddy seafloor not impacted by harvesting. Crews are small, nimble, and can be at sea for a month at a time seeking these unique and remote fishing grounds!

GASTRONOMY

SWEET • MILD • FIRM • BUTTERY

"**STAR OF THE SEA,** *Alaska Weathervane Scallops are versatile and easy to cook. They do best with a quick sear and a delicious pan sauce – everything from a dash of soy sauce and cream to brown butter, lemon, and fried capers. They also make for great ceviche with a kick of lime and chile or coconut milk and fresh herbs.*"

KIM SUNEE
Cookbook author + recipe developer
Anchorage, Alaska

HIGH AND DRY

Alaska weathervane scallops are natural and 'dry', meaning **NO CHEMICALS OR WATER** are added.

COOKING PROFILE

METHOD *Grilling, sautéing, broiling, searing & smoking*

VERSATILE *Mild flavor and firm texture can be an entree, appetizer, or a mix-in to larger dishes!*

WILD HABITAT

The Wild Alaska Weathervane Scallop:

- Unlike some bivalves, scallops cannot burrow to hide from predators, instead swimming away by opening and closing their shell rapidly.
- The muscle responsible for this opening and closing is the portion we eat!
- Scallop age can be determined by counting the rings on their shell, which form due to natural periods of slow and fast growth. In Alaska, scallops are known to live for up to 28 years.
- Unlike most bivalves, scallops can see! They have around 200 primitive eyes that line their mantle. Scientists are still not certain about their level of visual acuity.

NUTRITION

WILD ALASKA SCALLOPS ARE LOADED WITH HIGH CONTENT OF VITAMIN B-12, HIGH QUALITY PROTEIN, AND OMEGA-3'S.

3.0 oz. of WEATHERVANE SCALLOPS
17 g PROTEIN
149 mg OMEGA 3s DHA & EPA
1.8 mcg VITAMIN B12 (75% DV)

DV = Daily Value // 3.0 oz = 85g
Source: USDA Standard Reference Release 28

THE HIGH PROTEIN CONTENT OF WILD ALASKA WEATHERVANE SCALLOP is easily digestible, and has all nine amino acids the body can't produce itself – a complete protein of the highest quality.

Benefits of Vitamin B-12

- *Helps form red blood cells and prevent anemia*
- *Risk reduction of macular degeneration*
- *Prevents neuron loss*
- *Prevents bone loss and osteoporosis*
- *Supports healthy skin, hair, and nails*

Recipes

Pumpkin Alfredo with Seared Alaska Scallops | Grilled Alaska Scallops Wrapped in Prosciutto
Bacon Wrapped Alaska Scallop Sliders | Indian Spiced Alaska Weathervane Scallops with Blackberry Agave Sauce
Find these and more at ALASKASEAFOOD.ORG/RECIPES