



Frozen at Sea **Sea Scallops**

- All natural Frozen on Board within 2 hours of being harvested. More consistent than FRESH. Frozen at Sea Scallops define the true meaning of **DRY**.
- 10-12 day shelf life at 32° F after thawing- Fresh and Land frozen Scallops have a shelf life of 1-3 days after thawing.
- Shrink or drip loss of Block Frozen at Sea Scallops is 1-3%. Processed Land frozen or fresh Scallops generally shrink 18-24%.
- Superior plate coverage and presentation – 6oz portion of Frozen At Sea Scallops is equal to or better than 8oz portion of fresh or land frozen processed Scallops.
- All natural Block Frozen at Sea Scallops require less storage space than IQF.
- Price stability – Frozen at Sea Scallops are more stable than fresh or processed Scallops.

PANAPESCA CODE NO.	DESCRIPTION	PACK
8330	PanaPesca Block frozen-at-sea Scallop U - 10 count Scallops per pound.	4/5 lb.
8331	Block frozen-at-sea Scallop 10 – 20 count Scallops per pound.	4/5 lb.
8332	Block frozen-at-sea Scallop 20-30 count Scallops per pound	4/5 lb.