

Scallops



Serving Suggestion



- Portion control with application versatility
- Farm-raised and wild-caught
- Individually quick frozen

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Scallops *(Sea = Placopecten magellanicus) (Bay = Argopecten irradians)*

Firm in texture and low in fat, scallops are a great addition to any seafood entree. Either variety compliment virtually any flavor profile, while adding elegance to a menu. Ideal for dramatic plate presentations for an exceptional dining experience.

FEATURES/BENEFITS

- Sea scallops (wild-caught): hand-shucked and cleaned within hours of harvesting from the ocean floor.
- Bay scallops (farm-raised): Smaller in size as compared to sea scallops.
- Taste: Both sea and bay scallops exhibit a meat which is sweet ranging from mild to salty with a slight seaweed scent.
- Individually quick frozen to lock in flavor and texture. Consistent supply with year-round availability.

APPLICATIONS

Scallops adapt to a variety of cooking methods such as baking, broiling, frying, grilling, poaching, and sautéing. Suitable for a variety of dishes from dramatic appetizers to ceviche, salads, kebobs, sushi, pasta and paella dishes. Suggested flavor complements: avocado, bacon, butter, cherry tomato, cilantro, chile, curry, garlic, ginger, lemon, lime, parsley, pepper, saffron, scallion, sesame oil, soy sauce, spinach, tarragon, teriyaki, tomato.



HANDLING/PREPARATION

Thawing: Place desired quantity of scallops in colander and rinse under cold water for two minutes while stirring scallops. Drain and then place colander in refrigerator until fully thawed. For best cooked result, use scallops soon after fully thawed.

COOKING SUGGESTIONS

Scallops are easy to prepare and minimal cook time is required. For optimum flavor, broil or saute scallops for approximately 4 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over cooking scallops as this is all too common and ruins the taste and texture of this shellfish.

Food Safety Guidelines recommend cooking fish until the internal temperature reaches 145°F.

Reorder No.	Description	Count per lb.	Case Pack
870260	Scallops, Sea, Dry, NB, IQF	10-20 ct.	2/5 lb.
870270	Scallops, Sea, Dry, NB, IQF	20-30 ct.	2/5 lb.
870380	Scallops, Sea, Processed, IQF	10-20 ct.	2/5 lb.
870390	Scallops, Sea, Processed, IQF	20-30 ct.	2/5 lb.
870081	Scallops, Bay, Dry, IQF	80-150 ct.	5/2 lb.
205851	Scallops, Bay, Dry, IQF	120-150 ct.	2/5 lb.
826660	Scallops, Bay, Processed, IQF	60-80 ct.	6/5 lb.

KEY: Dry = Chemical Free IQF = Individually Quick Frozen NB = New Bedford Dry, commonly referred