



Peculiarities:

The name “scallop” is derived from the Old French *escalope*, which means “shell”. The scallop *Placopecten magellanicus* is found in the North Atlantic between Cape Hatteras and Labrador, from just below tide level to depths of 100 m or more. Mostly offered without roe. The meat has a firm texture and a sweet taste.

Commercial name:

Scallops/Sea-scallops

Scientific name:

Placopecten magellanicus

Family:

Pectinidae

Catch area:

North West Atlantic (Canada and US)

Fishing method:

New Bedford scallop rake or dredge

Catch season:

End of March till end of quota or beginning of winter

Estimated volume/year:

Available as:

Raw frozen scallop meat

Available sizes:

20-30 pcs/lb

Sustainability details:

3 fisheries in FAO zone 21 are MSC certified: 2 in Canada and one in the US (Atlantic)



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