

q&a

frozen-at-sea sea scallops

What are Frozen-at-Sea Scallops?

Clearwater FAS (Frozen-at-Sea) Scallops are scallops that are harvested by state of the art, technologically advanced vessels. Within 1 hour of being pulled from the ocean they are frozen directly on board the vessel. This fresh-frozen process offers the ultimate in freshness and quality.

Where do Frozen-at-Sea Scallops come from?

Clearwater Frozen-at-Sea Scallops are harvested from the cold, clear waters of the Canadian North Atlantic.

I already buy fresh scallops – I can't offer my customers anything better than that, can I?

You won't find a fresher, purer scallop anywhere than Clearwater Frozen-at-Sea Scallops! Because they are quick frozen within only 1 hour of catch, the delicate sweet flavor, texture and product purity is locked in for unbeatable freshness.

(A typical "fresh scallop" spends days on a boat before it is brought in to land. It then takes even more time to be shipped to you. Think about it. How fresh is your scallop?)

What are the benefits of using Frozen-at-Sea Scallops?

Clearwater Frozen-at-Sea Scallops offer longer shelf life, higher yields and ultimately better value for you. Their superior 'fresh' taste and texture will keep your customers coming back and will make scallops your new menu favorite!

How do I know they're better than the scallops I'm currently using?

Independent, scientific research clearly proves that Clearwater Frozen-at-Sea Scallops outperform both fresh and land frozen scallops on weight loss, cooked yield, flavor, texture, appearance and shelf life.

How could freezing at sea result in minimal weight loss?

It's due to the fresh-frozen nature of the Clearwater Frozen-at-Sea Scallop. It's frozen pre-rigor, which means it has superior water-binding properties. It actually binds or holds its own natural moisture, while preventing it from taking on additional or external moisture. Most competitors' scallops are stored on fresh water ice for days. The fresh water is absorbed and retained, resulting in an inferior product with up to 10% added water. This water is later purged during thawing or cooking resulting in product loss or 'shrinkage.'

I understand the 'shrinkage,' but why are they more flavorful?

Because the pre-rigor Clearwater Frozen-at-Sea Scallops retain their natural juices they are retaining their maximum flavor. Other scallops take on additional or external moisture resulting in watered down flavor.

Are all Frozen-at-Sea Scallops the same?

No. While many harvestors are 'freezing on board' they are not taking the same care as Clearwater and in many cases their scallops may be lying on deck for extended periods of time.

So freezing 'pre-rigor' seems to be the key to superior product performance. How do you control this process?

Once they are brought on board, the scallops are quickly moved to 'live tanks.' These temperature-controlled 'live tanks' contain chilled, fresh sea water to ensure the scallops are kept alive prior to shucking, cleaning and freezing within the hour.

Have any preservatives been added?

Absolutely not! Clearwater Frozen-at-Sea Scallops are 100% naturally pure with no chemical additives or preservatives.

What's the best way to defrost Frozen-At-Sea Scallops for optimum quality?

We recommend that you take the scallops out of the freezer 24 hours before they are needed. Place the bag flat in a refrigerated environment at or below 40°F (4°C). After the scallops have thawed, place them in a clean, sanitary vessel lined with dry absorbent paper or a sanitary cloth.

How do Frozen-at-Sea Scallops perform when they are cooked?

Leading North American chefs agree that Clearwater Frozen-at-Sea Scallops offer outstanding performance in the pan. They retain their shape, color and taste during cooking, and consistently sear a beautiful golden brown. Every time!

How can I add Frozen-at-Sea Scallops to my menu?

Clearwater Frozen-at-Sea Scallops are the perfect choice for a wide range of menu applications from appetizers to entrées. Ideal for pasta toppers, salads and chowders, as well as center of the plate, they can be seared, poached, steamed or grilled. Because the natural integrity of the Clearwater Frozen-at-Sea Scallop has been retained, they're perfect for high-end sushi, sashimi or ceviche applications. The possibilities become endless!

Can you provide a consistent, stable supply?

Clearwater is Canada's largest quota holder. State-of-the-art vessels fish in all kinds of weather, ensuring consistent supply 12 months of the year.

How can I order Clearwater Frozen-at-Sea Scallops?

Contact your local sales representative for count sizes and ordering.



Head Office
Tel: (902) 443-0550
www.clearwater.ca

Toronto, CAN
Tel: (905) 858-9514
cdnsales@clearwater.ca

Virginia, USA
Tel: (703) 669-6119
ussales@clearwater.ca

Windsor, UK
Tel: +44-1753-858-188
eusales@clearwater.ca