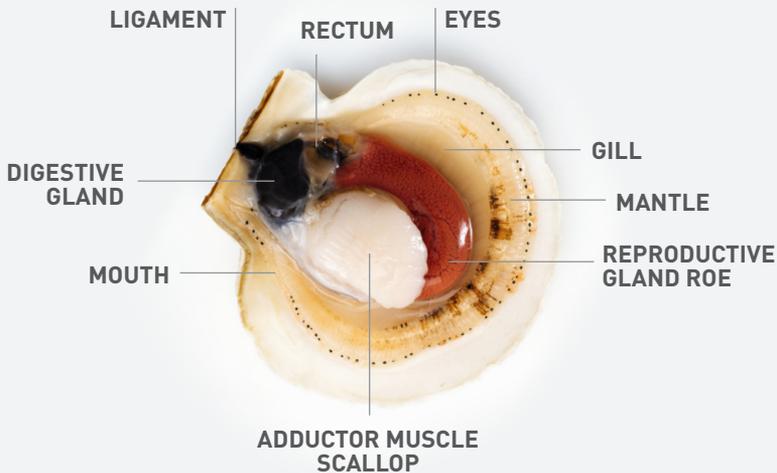


SCALLOP 101



DELICIOUS SCALLOPS

The entire sea scallop is edible, but in North America we usually only eat the large white adductor muscle.

SWIMMING

To swim, a scallop draws water into its shell and then claps it shut quickly by contracting the adductor muscle. As the water shoots out, the scallop travels by jet propulsion.

FEEDING

Similar to clams and oysters, scallops feed by filtering microscopic plankton from the water.

SCALLOP EYES

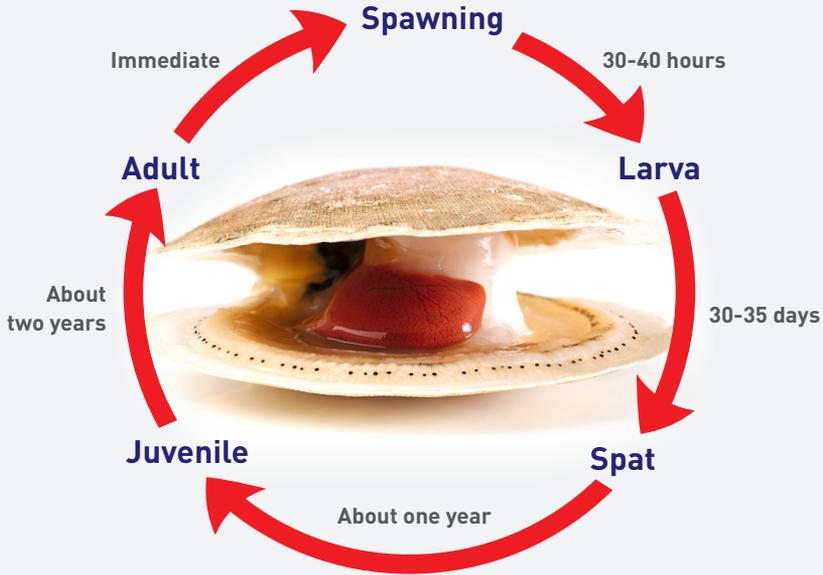
Along the edge of the mantle, up to 100 eyes are set in separate sockets. Each has a lens, a retina, and an optic nerve, like the human eye.



REMARKABLE SEAFOOD, RESPONSIBLE CHOICE

GROWTH CYCLE

Sea scallops grow rapidly during the first several years of life, reaching sexual maturation at age 2. They attain commercial size around 3 – 5 years old.



Full cycle takes about 3 years

HOW LONG DOES IT TAKE FOR A SCALLOP TO REACH EACH SIZE?

| | | |
|---------------|---|-------|
| 3 years |  | 30/40 |
| 3.5 – 4 years |  | 20/30 |
| 4 – 4.5 years |  | 10/20 |
| 5 – 5.5 years |  | U/10 |

Sexes are separate and fertilization is external. Spawning is most common in the spring but also occurs in late summer and early autumn.

ORANGE/PUMPKIN COLORED SCALLOPS

A Pumpkin Scallop is a scallop that is orange or pink in color, different from the traditional white coloring most are used to seeing. They get their name from the orange coloring of their meat. Pumpkin Scallops are sometimes mistaken as being spoiled, however the color is actually due to the scallops' diet and spawning.

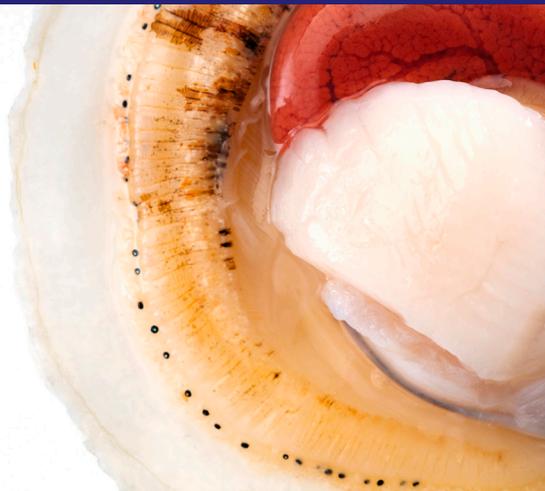


Atlantic Sea Scallops experience two spawning periods during the year, one in spring and another in fall. When scallops mature, the female develops a bright red gonad. The excess red pigments are stored in the muscle (scallop meat) causing the orange color. The deepest colored meats are found at periods of peak spawning when the gonads are ripe.



REST ASSURED

All of Clearwater's Sea Scallops are 100% natural and free of additives. Any color differences are naturally occurring and do not affect the quality or taste of the scallops. Our scallops come in all shapes, colors and sizes, but one feature always remains consistent - their incredible taste!



HARVEST AREA



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