

RESPONSIBLE
FISHING
SINCE 1976

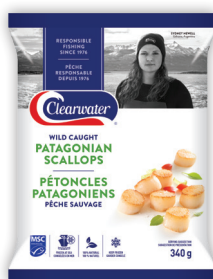
CAPTAIN SYDNEY NEWELL
Ushuaia, Argentina



WILD CAUGHT PATAGONIAN SCALLOPS



Pure and natural with a sweet, succulent taste, Clearwater Patagonian (Argentine) Scallops are wild-caught from the temperate waters of the Argentine Continental Shelf and frozen-at-sea onboard our state-of-the-art factory vessels within one hour of harvest. Typically smaller than Sea Scallops, Patagonian Scallops are ideal for salads, ceviche, pasta and other applications.



FROZEN AT SEA TO LOCK
IN FLAVOR & FRESHNESS



PATAGONIAN SCALLOPS

WHY CLEARWATER?

- Fast and efficient worldwide distribution and delivery
- Wild-harvested from a sustainable and Marine Stewardship Council (MSC) certified fishery
- Consistent year-round supply and availability

FEATURES & BENEFITS

- 100% natural with no chemicals or additives
- Wild caught
- IQF for convenience and portion control
- “Dry” scallop, minimum shrinkage and greater cook yield
- Frozen-at-sea harvesting



FOOD SAFETY AND QUALITY

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCGS certification within processing facilities ensure Clearwater customers receive only the highest-quality, consistent and food-safe products.



SUSTAINABILITY



MSC-C-51561

Clearwater’s Patagonian Scallops are Marine Stewardship Council (MSC) certified, the industry’s gold standard for third party verification. Products displaying the MSC logo give consumers assurance that their seafood originates from a sustainable and well-managed fishery as set by the MSC’s strict environmental standards.

HARVESTING AND PROCESSING

Wild-caught from the Argentine Continental Shelf, Clearwater Patagonian Scallops are harvested on board our state-of-the-art factory vessels. Scallops are shucked and individually quick frozen (IQF) within an hour of catch, without any additives or chemicals. Freezing-at-sea is the preferred scallop processing method, with independent research showing that frozen-at-sea scallops outperform land-frozen scallops on drip loss, cooked yield, flavor, texture, appearance and shelf life.



PACKAGING FORMATS

Size Grades: 60/80 | 80/120 | 120/150 | 150+
North America: 2x5lb | 6x5lb | 20x340g | 10x2lb | 10x1.5lb | 1x30lb
Europe: 1x15kg | 15x1kg | 10x500g
Customized packs can be developed based on volumes.

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE