

clearwater frozen-at-sea
canadian sea scallops

superior flavor, texture...and value!

- Wild-caught in the cold, clear waters of the Canadian North Atlantic
- Harvested fresh and frozen-at-sea within an hour of catch
- IQF for convenience and portion control
- 100% natural with no chemicals or additives
- “Dry” scallop, minimum shrinkage and greater cooked yield
- Sustainably harvested and MSC-certified

what can you expect from clearwater frozen-at-sea canadian sea scallops?

- Minimum drip loss and waste
- Maximum cooked yield
- Maximum shelf life
- Frozen-at-sea freshness
- Excellent taste and texture



frozen-at-sea sea scallops

Sustainably harvested from the pristine waters of the Canadian North Atlantic, Clearwater’s premium frozen-at-sea scallops are 100% natural and MSC-certified. Within an hour of harvesting, scallops are frozen directly onboard our vessels. This fresh-frozen process offers the ultimate in freshness and quality. You won’t find a fresher, purer scallop anywhere.

compare clearwater frozen-at-sea canadian sea scallops to the competition

better value, superior taste and maximum profits

Clearwater scallops are frozen pre-rigor, which means they have superior water-binding properties. The scallops actually bind or hold their own natural moisture, preventing them from taking on additional or external moisture. Most competitors’ scallops are stored on fresh water ice for days or soaked in chemical solutions to help retain moisture and preserve the product before being shipped to customers. When scallops are stored on ice for days, the fresh water is absorbed and retained, resulting in an inferior product with added water. This water or chemical solutions are later purged during thawing or cooking resulting in product loss or shrinkage.

Our fresh-frozen process not only offers the ultimate in freshness and quality, but provides a high quality, premium product with a longer shelf life and ultimately better value for end users. Clearwater Sea Scallops retain their shape, color and taste during cooking and consistently sear a beautiful golden brown.

research proven... scallop comparison results

20-30 count; 5 lb bag	clearwater FAS sea scallop	competitor's 'dry' scallop
Actual Frozen Weight	16 oz	16 oz
Deglazed/Thawed Meat Weight	15.1 oz	12.6 oz
Cooked Meat Weight	13.4 oz	10.9 oz
Yield Loss	16%	32%



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remarkable seafood, responsible choice



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clearwater gives you the results you want



step one: selection and weighing

- 1) Remove external packaging. Using an accurate digital scale, record the weight for both frozen samples.
- 2) Record invoiced price per lb/kg. **A**
- 3) Weight 16oz (454g) of scallops on a pre-weighed, clean and dry plate. Record frozen weight of each sample. **B**

step two: thawing

Both sample lots of scallops should be completely thawed for testing.

We recommend taking 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.

- 1) Ensure that any moisture has been drained from thawed samples.
- 2) Record the weight of thawed scallops from both samples. **C**

step three: searing

Pan searing is the recommended cooking method as it is quick, easy and gives you the greatest indication of how Clearwater premium FAS Sea Scallops perform compared to your current product.

- 1) Preheat skillets on burner to medium heat - approximately 180°C (375°F). Add grape seed oil and immediately position the scallops some distance apart on the pre-heated surface. (We do not recommend cooking spray as it has a much lower initial smoking point.)
- 2) For testing purposes, cook 2.5 minutes on first side and 1 minute on the other side. The scallops will be fully cooked and show true water release.
- 3) Remove skillets from burners, allowing scallops to rest in the hot pan an additional 30 seconds.
- 4) Transfer the scallops to a clean paper plate to rest/cool an additional 5 minutes. If desired, gently flip the scallops over once during this period to disperse “seeped” juices on the surface.

step four: compare

What you will notice immediately is the consistent and even color distribution the Clearwater FAS Sea Scallop achieves.

- 1) Place the scallops on a pre-weighed, clean, dry plate.
- 2) Record the cooked meat weight from both samples. **D**

You will see that Clearwater FAS Sea Scallops have very minimal weight loss due to their ‘fresh frozen’ nature. Because Clearwater scallops are frozen onboard our vessels within 60 minutes of catch, they are frozen pre-rigor. Our scallops have superior water-binding properties so they bind or hold their own natural moisture, preventing them from taking on additional or external moisture. The less ‘shrinkage’ a scallop has, the more ‘plate coverage’ you get.

step five: taste the difference!

If you have never had a truly ‘fresh’ scallop, you are in for a taste sensation. Your customers are going to love the freshness and you’ll appreciate the value!



frozen price.....

What’s my starting cost?

Invoiced Price per lb/kg

Actual Frozen Meat weight

Invoiced Cost/weight

clearwater FAS sea scallop

comparison product

A

B

A ÷ B

net drip price.....

What am I paying after my product has thawed?

Deglazed/thawed Drip Loss Weight

Drip Loss

Net Drip Cost/weight

C

B - C

A ÷ C

net drip & cook price.....

What is the real cost of what I am putting on the plate?

Cooked Weight

Net Drip & Cooked Cost/weight

D

A ÷ D

compare

Difference

\$

steps one and two



frozen-at-sea



competitor

step three



frozen-at-sea



competitor

step four



frozen-at-sea



competitor

now - taste the clearwater difference

We think you’ll agree - clearwater premium frozen-at-sea canadian sea scallops provide maximum taste and value.



sea scallop comparison sheet