

RESPONSIBLE
FISHING
SINCE 1976

CAPTAIN SYDNEY NEWELL

Ushuaia, Argentina



PATAGONIAN SCALLOP BACON CAKES



A new and healthier take on the classic crab cake featuring Clearwater's finest wild-caught Patagonian Scallops. Scallop Bacon Cakes are packed full of sweet, succulent scallops, panko breadcrumbs, baby Swiss cheese and hints of smoky bacon, for a delectable flavor combination. Available in convenient and user-friendly individually frozen cakes, Patagonian Scallop Bacon Cakes provide consumers with the confidence in preparing a decadent seafood item at home with restaurant-quality presentation and taste. Simply pre-sauté on the stovetop and finish cooking in the oven.



RECREATE THE RESTAURANT EXPERIENCE AT HOME

Shoppers will love this simple and delicious addition to easy at-home dining.

WHY CLEARWATER?

- Fast and efficient worldwide distribution and delivery
- Wild-harvested from a sustainable and Marine Stewardship Council (MSC) certified fishery
- Recognized globally for superior quality and food safety

PROCESSING

Utilizing the latest equipment at our US co-packing facility to emulate a hand-made process, scallop cake ingredients are hand-measured, combined, and perfectly portioned before being formed into cakes. Our specialized process ensures each cake consists of 50% Patagonian scallops in addition to a mix of other ingredients, for a premium and delightful flavor combination.

FOOD SAFETY AND QUALITY

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



SUSTAINABILITY

Clearwater's Patagonian Scallop Bacon Cakes 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.



IN THE KITCHEN

Quick, hassle-free preparation. Simply pre-sauté on the stovetop and finish cooking in the oven until heated through. Enjoy as an appetizer with your favorite dipping sauce, or as an entrée paired with fresh greens, pasta or rice for a gourmet seafood meal.

FEATURES & BENEFITS

- Minimal preparation time or skill required
- 50/50 ratio of scallop protein to other cake ingredients
- A healthier and unique seafood cake offering, compared to traditional crab or lobster cake varieties

PACK SPECIFICATIONS

Retail pack: 2 x 3oz cakes = 6oz carton

Master retail pack: 12 x 6oz cartons

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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Clearwater is proudly Indigenous, committed to creating a sustainable seafood future for generations to come.

clearwater.ca



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**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**