



*(Buccinum undatum)*

# whole shell whelk

Harvested from the surrounding coasts of the United Kingdom, Whelk is often used as an alternative to the rare and expensive conch. Macduff's Whole Shell Whelk is pre-cooked, making it a convenient and ideal product to use in a ready-meal application, as a feature in a buffet, or as the hero ingredient in a seafood tower.



**MACDUFF**™

Wild about Shellfish



# whole shell whelk

## why macduff?

- Year-round supply and availability
- Wild-caught by local fishermen using low impact gear
- Fast and efficient worldwide distribution and delivery
- Outstanding taste
- Packed in a BRC A+ plant

## a long trusted source of wild-caught seafood

Whelk is harvested and processed in Scotland by Macduff Shellfish. Macduff has been in the fishing industry for over 130 years.

## food safety



Macduff Whelk is prepared in British Retail Consortium (BRC) certified plants ensuring our customers receive only the highest quality and food safe products.

## packaging formats

Whole Shell Whelk is sold frozen in bulk format - 13kg box or 1kg bags. Size grades available upon request.

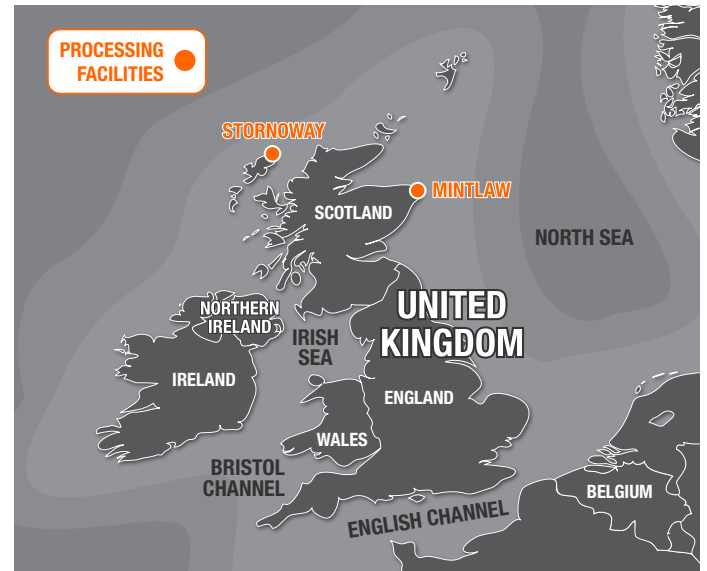
Macduff Whelk is also available in Frozen Raw format.

## in the kitchen

Pre-cooked, Macduff Whole Shell Whelk is the perfect feature ingredient in buffets and seafood towers.

## harvesting and processing

Whelk is ideal for all sustainable menus originating from a low impact fishery. Whelk is processed at Macduff's Mintlaw, Scotland facility, allowing for the product to be delivered quickly after landing, securing maximum freshness and quality. Macduff whelk is harvested round the UK coast by local fishermen in day boats using low impact gear.



**FOR MORE INFORMATION, CONTACT THE MACDUFF OFFICE NEAREST YOU:**

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