RESPONSIBLE FISHING SINCE 1976



BREADED SCALLOPS

Savor the sweet, succulent taste of Clearwater's Breaded Scallops, made exclusively with premium Patagonian scallops. Wild-caught from the temperate waters of the Argentine Continental Shelf, these bite-sized treasures offer a pure and natural flavor that's truly unforgettable. Hand-breaded with care, they feature a golden coating and tender interior, making them the perfect pop-in-your-mouth seafood delight.







BREADED SCALLOPS



WHY CHOOSE CLEARWATER'S BREADED SCALLOPS?

- Wild-Caught: Harvested from the pristine waters of a sustainable fishery on the Argentine Continental Shelf, these scallops embody quality and responsibility.
- Sweet and Succulent: Naturally sweet and tender, they deliver a flavor profile that's delicate yet satisfying.
- Handcrafted Perfection: Each scallop is hand-breaded for an artisanal touch, ensuring exceptional presentation and consistency.
- Bite-Sized and Versatile: Perfectly portioned for appetizers, sharing platters, or creative menu applications, they're as convenient as they are delicious. Pairing beautifully with a variety of sides and sauces, from tangy tartar sauce to zesty lemon aioli or even sweet chili glaze.

A SMART APPROACH TO A CLASSIC SHELLFISH

Clearwater's Breaded Scallops offer a clever way to incorporate a typically premium ingredient into your menu. With their sweet, succulent flavor and appealing presentation, these scallops provide a versatile, cost-effective alternative to traditional seafood dishes, allowing you to offer a high-quality experience without the high price tag.

FEATURES & BENEFITS

- · Pre-Battered and Par-Fried: Reduces prep time while guaranteeing consistent, high-quality results.
- Ready in 45 Seconds: Ideal for fast-paced kitchens, offering efficiency without compromising flavor.
- Delicate Texture with a Golden Finish: Combines tender scallop meat with a crisp, golden exterior for an elevated dining experience.

COOKING INSTRUCTIONS

Deep fry from frozen at 350°F for 45 seconds. Cook to an internal temperature of 160°F (71°C). Do not overcook.

PACK FORMATS $2.5LB \times 2 = 5LB$

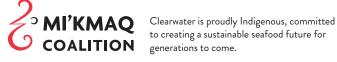


FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

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REMARKABLE SEAFOOD, RESPONSIBLE CHOICE

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