

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, Clearwater Patagonian Scallops are ideal for pasta, breading, stir-fry, dim sum applications, and even as a gyoza filling.



# PATAGONIAN SCALLOPS



Patagonian Scallop Gyozas



Patagonian Scallop Pasta



Breaded 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

## FORMATS & APPLICATIONS

Clearwater Patagonian Scallops offer versatility and are ideal for pasta, breading, stir-fry, dim sum applications, and even as a gyoza filling. Available in a variety of sizes: 60/80, 80/120, 120/150, 150+ count per pound, in addition to pieces.

## FOOD SAFETY AND QUALITY

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCS 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.

## FOR MORE INFORMATION, CONTACT THE CLEARWATER EUROPEAN SALES OFFICE:

+ 44 (0) 1753 971 972 | windsorsales@clearwater.ca

## 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.



## 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



clearwater.ca



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REMARKABLE SEAFOOD,  
RESPONSIBLE CHOICE