

Patagonian scallop meat





Peculiarities: Patagonian or mini scallops live at depths of 40-200 metres in cold South

Atlantic waters. The legal minimum commercial size is 55 mm. The meat is

tasty and sweet. The fishery is MSC certified.

Commercial name: Patagonian scallops (mini scallops)

Scientific name: Zygochlamys patagonica

Family: Pectinidae

Catch area: South West Atlantic (Argentina)

Fishing method: Benthic otter trawl net

Catch season: April-October

Estimated volume/year:

Available as: Raw scallop meat

Available sizes: 80-120 pcs/lb and 120-150 pcs/lb

Sustainability details: Zygochlamys patagonica come from a fishery that has been

independently certified to the MSC standard for well-managed

and sustainable fisheries.





