



Our large wild MSC certified scallops, selected for their sweet and succulent taste are caught in the icy waters off Canada's East coast. The scallops can be individually coated with a festive creamy sauce and are a gourmet warm starter. The sauce varieties available are Champagne sauce and Chablis sauce.

Product Information

Scientific name:	<i>Placopecten magellanicus</i>
Origin:	Caught in the North-West Atlantic
Composition:	65% scallops and 35% sauce
Size:	20-30 pcs/lb
Treatment:	Raw
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Gourmet warm starter
Preparation:	Heat slowly in a pan or microwave



Packaging Information

Packaging CU:	400 g in an illustrated box or bag upon customer specification
Packaging MC:	9 x 400g in a neutral carton
Brand options:	Private label or Morubel brand
Cartons/Europallet:	80 (10 layers x 8 cartons)

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