

Cooke



MORUBEL

PATAGONIAN SCALLOPS



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PATAGONIAN SCALLOPS

Specie: *Zygoclamys patagonica*

Wild-caught off the coast of Argentina from our own vessels, we are able to capture and preserve the quality of taste and texture by freezing at sea, within an hour of harvest. Scallops are sweet and succulent and taste just perfect in addition to our champagne sauce.

Certification:



Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that ensures traceability of wild seafood harvested from MSC-certified fisheries through to the customer

Size: 60/80, 80/120, 120/150

Allergens: contains molluscs.



| Average nutritional values per 100g | |
|-------------------------------------|-----------------|
| Energie | 350 kJ/ 83 kcal |
| Fat | 1,2 g |
| - of which saturated | 0,3 g |
| Carbohydrates | 0 g |
| - of which sugars | 0 g |
| Protein | 18 g |
| Fiber | 0 g |
| Salt | 0,70 g |

Preparation:

Patagonia Scallops are well positioned to meet different needs depending on desired usage & recipes. They work great as an appetizer or main ingredient.

Available packaging:

250g-400g box
250g-2,5kg pillow bag
5kg-10kg bulk