

SEA SCALLOP



45N 63W. IT'S EASY TO GET CAUGHT UP IN A PLACE LIKE NOVA SCOTIA. WHERE THE WATER IS COLD AND CLEAN. THE PEOPLE, WARM AND FRIENDLY. THE SEA HAS SUSTAINED US FOR GENERATIONS, AND SO NATURALLY WE FEEL RESPONSIBLE FOR SUSTAINING IT TOO. IT IS WOVEN INTO OUR HISTORY. OUR CULTURE. OUR FUTURE. YOU CAN TASTE OUR VALUES IN EVERY BITE. IT'S THE TASTE OF QUALITY. THE TASTE OF THE UNSPOILED ATLANTIC. THE TASTE OF NOVA SCOTIA. PURE.

SEA SCALLOP

PLACOPECTEN MAGELLANICUS

Prized for its large, delicious, succulent meat, Nova Scotia scallops are harvested from the cold, clean, pristine waters of the Atlantic Ocean, found densely concentrated on the sandy gravel bottoms of the sea. Also referred to as Giant Scallops, sea scallops are bivalve molluscs and are one of Nova Scotia's most important commercial shellfish species. Sea scallops are possibly best known for their beautiful and distinctive circular-shaped shell that can reach up to 20 cm in size.

NOVA SCOTIA SEA SCALLOP. PURE.

Nova Scotia's scallop fishery is carefully managed to bring the highest quality scallop product to market year-round. Most offshore catches in Nova Scotia are either shucked at sea, frozen at sea, or placed in wet storage. The process of shucking consists of using a knife to pry open the shell of the scallop and remove the meat muscle. Nova Scotia's scallop processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

SUSTAINABILITY

Scallops harvested in Nova Scotia are certified by the Marine Stewardship Council (MSC), the world's leading certification and eco-labelling programs for wild sustainable seafood.

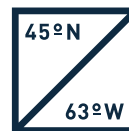
PRODUCT TYPES

Sea scallops have a lean, rich cream coloured, tender flesh and are available as a fresh, frozen, or value-added product, including:

- Fresh
- Individually quick frozen (IQF)
- Block frozen
- In sauce
- Bacon wrapped



nsseafood.com



NOVA SCOTIA
SEAFOOD
PURE.  CANADA.