



HOKKAIDO SCALLOP

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Hokkaido scallops are also known as Japanese scallops and are special for their size, meatiness, and deep umami flavor. They are sweet, rich, and creamy in flavor, and firm in texture, creating a melt in your mouth experience. Traditionally, Hokkaido scallops are served raw as sashimi or eaten with steamed rice. Other common ways are pan-searing, torching, or grilling, caramelizing their sweet tang. Not only a seafood favorite, scallops are also highly nutritious, being a great source of protein, omega-3's, and different minerals.



Packing: 10x1 kg or 22.05x1 lbs
 Sizes: S (31-35 pc/pk), 2S (36-40 pc/pk)



Fishing Method: Farm-raised



Shelf-life: 24 months from production date at frozen 0°F / -18°C or below



Flavor/Dietary information: sweet, rich, creamy flavor; firm and dense in texture



Form: Farm



Preparation: Raw, sushi, seared, torched, grilled



Source/Origin: Japan



**QUALITY | SUSTAINABILITY
 RELIABILITY | INTEGRITY**



Conservation status: Farm