WILD HARVEST SEA-SCALLOPS (USA)  
(*Placopesten magellanicus*)

**CANADIAN EQUIVALENT** ALL NATURAL BONE “DRY” SCALLOPS [<80% moisture]
No added colours, flavours or preservatives (Chemical free) – NOT SOAKED IN WATER!  
Naturally free from hormones and antibiotics

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**PRODUCT ORIGIN:** NORTH ATLANTIC OCEAN, FAO 21 (USA)  
**HARVEST TECHNIQUE:** Dredge  
**SIZE (pieces / lb):** 10 – 20 pieces per lb  
**SIZE (pieces / kg):** 22 – 44 pieces per kg  
**SEASON:** PEAK PRODUCTION — MARCH - SEPTEMBER  
**PRODUCT FORM:** ALL NATURAL BONE DRY SCALLOPS – Individually Quick Frozen (IQF) Meat, Roe Off (8-10% glaze added to the product)  
**PACKAGING:** 10 X 1kg [10kg Master Carton]  
**YEILD:** 100%  
**PRODUCTION METHOD** Wild caught  
**SUSTAINABILITY:** Monterey Bay Seafood Watch List “Good Alternative”  
**PROCESSING:** Processed in a “HACCP” certified facility  
**TRACABILITY:** Each carton is marked with a specific production lot # and processing facility #

**STORAGE AND HANDLING INSTRUCTIONS:**  
Keep frozen below -18°C  
Never refreeze thawed product  
Thaw overnight in a refrigerator 0 - 4°C  
Scallops to be fully cooked prior to consumption
WILD HARVEST SEA-SCALLOPS (USA) - Continued

FISHER DIRECT PRODUCT – All Natural Dry Product [Category I]
NO ADDITIVES OR WATER ADDED.
Moisture level is between 76 - 80% depending on catch area and season

FISHER DIRECT WILD HARVEST SEA-SCALLOP SUPPLY CHAIN:

1) Harvested live, meat shucked at sea (roe removed) and placed in cheese cloth bags on ice;
2) Fresh scallops are landed at port and transported to the processing factory processing;
3) Our all natural dry scallops are graded and rinsed to remove shell, dirt and other solid material prior to being instantly Individually Quick Frozen (IQF) using a nitrogen tunnel; and
4) The scallops are glazed to protect drying when stored in the freezer.

THE MOISTURE GRADING SYSTEM FOR USA SCALLOPS:

SEA SCALLOPS HAVE A NATURAL MOISTURE CONTENT OF 76-80%. This product is graded as an all natural dry product:

Grading categories:

1) All Natural Dry Product:
   a. No additives or water added
   b. Moisture level is between 76-80%, depending on catch area and season

In the USA, there is a product referred to as US Department of Commerce Dry, classified below:

2) USDC Dry:
   a. Minimal processed product, product is soaked in water for 4 - 8 hours
   b. Moisture level < 83%
   c. Minimal traces of additives: Sodium Tripolyphosphate (STP) or Altesa (moisture retention agent)
   d. The USDC does not require additives or “water added” to mentioned on packaging

The third grade of a scallop is a processed “water added scallop”:  

3) Water added scallops
   a. Regular processed scallops, product is soaked in water for 2 - 3 days
   b. Moisture levels > 83%
   c. Detectable traces of additives: STP or Altesa
   d. USDC does require: “water added” and additives to mentioned on packaging.

Moisture Measurement Method (scientific equipment is required):

1) Naturally defrost frozen product overnight until all signs of any frozen crystals in the meat are unobservable;
2) Blend approximately 100gm of randomly selected scallops together;
3) Put a 1 - 2gm sample on a completely dry drying plate;
4) Record weight on sensitive analytical scales;
5) Dry inside a drying oven until product is completely devoid of moisture;
6) Cool down; and
7) Measure weight and compare as percentage of original weight (Step 4).