



PATAGONIAN SCALLOPS



Small, Delicate Sea Scallops. Big in Natural, Sweet Flavor

Frozen-at-sea within an hour of harvest off the coast of Argentina, small Patagonian Scallops are preserved with no chemicals or water added for an exceptionally dry scallop with unbeatable freshness and product purity.



Small Scallop, Big Opportunity

**Discover the benefits of a small scallop wild-caught
by the pioneers of the scallop fishery of Argentina**

- IQF, frozen-at-sea for optimal freshness
- 100% all-natural, unadulterated
- Clean, sweet flavor with a tender texture
- Marine Stewardship Council (MSC) certified sustainable
- Cost-effective vs. traditional sea scallops
- Quick cook-time

A small-size profile lends itself well to a wide range of ingredient & appetizer application such as salads, chowders, ceviche, popcorn-style, pastas and more.



Reach out to your True North Seafood sales representative
for more information or visit truenorthseafood.com