



PATAGONIAN SCALLOPS

NEW!



For value-driven consumers who seek ease of preparation without sacrificing quality, small Patagonian Scallops are frozen-at-sea for optimal freshness and flavor at an attractive price point. Offer your customers food solutions they can count on to be convenient, reliable and affordable



Introducing New Patagonian Scallops

Wild-caught off the coast of Argentina from our own vessels, we preserve our Patagonian Scallops without chemicals or water for an exceptionally dry scallop with unbeatable freshness and product purity

(MSC) certified sustainable
Wide culinary application
Convenient 2 minute cook time
100% all-natural & unadulterated
Sweet flavor with a tender texture
Individually quick frozen-at-sea within an hour of harvest



Small Scallop, Big Opportunity

Benefits of Listing True North Patagonian Scallops

- Capitalize on a healthy Argentine market with a strong cost-advantage over North American scallops
- Gain incremental sales from listing a product with low penetration and high global appeal
- Increase frequency and attract new consumers from added benefits unique to the species
- Shopper marketing tools with strong call to action & recipe application for increased awareness and usage



SPECIFICATIONS

PRODUCT DESCRIPTION	TNS CODE	CASE PACK	UPC
80/120 Patagonian Scallops	BS80120USA-12	12 x 1LB	786055120084

CERTIFICATIONS



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

CONTACT INFORMATION

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For additional product information or to reach our sales team, please visit truenorthseafood.com