NEWPORT

SEA SCALLOPS

(Placopecten magellanicus)

HARVESTED FRESH IN ICY WATERS OF THE NORTH ATLANTIC

PACKED UNDER PACIFIC SEAFOOD
HACCP MANAGED GUIDELINES

TOP DOMESTIC SCALLOPS HARVESTER & PROCESSOR

GUARANTEED PRODUCT OF USA
Available Packaging

2/5 lb Box

Packaging Specifications

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Pack Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>146510</td>
<td>U/10 Sea Scallop IQF</td>
<td>2/5 lb</td>
</tr>
<tr>
<td>146511</td>
<td>10/20 Sea Scallop IQF</td>
<td>2/5 lb</td>
</tr>
<tr>
<td>146512</td>
<td>20/30 Sea Scallop IQF</td>
<td>2/5 lb</td>
</tr>
</tbody>
</table>

Seasonal Availability

- Good
- Better
- Best
- Fresh Promotional Time

Product Specifications

- Individually Quick Frozen
- Industry leading broken scallop specifications
- Moisture enhanced, 86% maximum
- Range of sizes
- Automated size grading
- Consistant sizing, 1.0:1.5 ratio
- Convenient 2/5 lb pack

The Pacific Advantage...since 1941

- Direct from the source
- MSC certified fishery
- Pacific Seafood has industry leading traceability systems to assure food safety and track harvest to market
- Pacific Seafood is a founding member and supporter of the NFI - Better Seafood Board for ethical industry practices
- Pacific Seafood maintains social audit certifications
- Packed under Pacific Seafood HACCP managed guidelines

Clackamas, OR (503)905-4500
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