

Fisherdirect™

WILD HARVEST SEA-SCALLOPS (USA) (*Placopecten 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



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



Eat fish, live Long

www.fisherdirect.net

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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:

- I) **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:

- II) **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”:

- III) **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).



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