

PORTICO BRAND WILD CAUGHT NORTH ATLANTIC SCALLOPS

AVAILABLE NOW!



MARKET NAME: North Atlantic Sea Scallop

SCIENTIFIC NAME: Placopecten magellanicus

METHOD OF HARVEST: Wild Caught

NUTRITIONAL VALUE:

Good Source of Low Fat Protein

High in Vitamin B12

Good Source of Magnesium,
Potassium & Phosphorous



FEATURE	BENEFIT
Sweet, tender scallop	Popular & pleasing taste drives sales
Consistent Availability	No changes to your scallop program during the year
Variety of cooking applications	Can be utilized for a variety of on-trend menu items while reducing menu size and food costs
Hand Graded	Spec adherence ensures uniform sizing & consistent quality
MSC Certified	Informs customers that the scallops they purchased are harvested from a sustainable fishery
IQF Pack	Reduces waste and helps control food costs

Wild Caught & Sustainable



3360112	U/10 Scallop Sea, Dry IQF USA	2/5 LB
1056803	10/20 Scallop Sea, Dry IQF USA	2/5 LB
1056779	20/30 Scallop Sea, Dry IQF USA	2/5 LB

All natural, chem free



4190254	U/10 Scallop Sea IQF USA	2/5 LB
4190262	10/20 Scallop Sea IQF USA	2/5 LB
4190276	20/30 Scallop Sea IQF USA	2/5 LB

Industry standard 'Dry Pack' scallop



6984492	U/10 Scallop Sea, Water Added IQF USA	2/5 LB
2489979	10/20 Scallop Sea, Water Added IQF USA	2/5 LB
2489987	20/30 Scallop Sea, Water Added IQF USA	2/5 LB

Industry's best, affordable scallop

Prized for its deliciously sweet and rich flavor, the North Atlantic Scallop is the most valuable wild scallop fishery in the world. Harvested in the USA, Sysco's North Atlantic Scallops are available year-round in a range of sizes in Sysco's Portico Simply, Imperial or Classic brand.

