

FRESH US SCALLOPS

Product name : Fresh US Scallops
Scientific name : *Placopecten magellanicus*
Presentation : Without roe, natural sea scallops, USDC Grade A Standards – Adductor muscle
Ingredient : Scallops – No additive
Method of catch : Wild caught
Catching area : Atlantic, Northwest (FAO 21)
Fishing gear : Dredges
Storage temperature : 0°C to 2°C
Size : < 27 pcs/kg, 27-45 pcs/kg, 45-65 pcs/kg
IUCN Red List Status : Not Evaluated

PARAMETERS

Chemical criteria :

Lead : <1,5 mg/kg
Cadmium : <1 mg/kg
Mercury : <0,5 mg/kg

Microbiological criteria :

Escherichia coli: <10 UFC/g
Stafilococchi coagulasi positivi: <100 UFC/g
Listeria monocytogenes: assenza in 25g
Salmonella: assenza in 25g

ORGANOLEPTIC PROPERTIES

Visual aspect : Good flavor and odor (essential requirements for a US grade A product) means that the product has a typical flavor and odor of the species and is free from bitterness, staleness and off-flavor and off-odors of any kind. The coloration is typical of the species.

Absence of ulcer, blood, viscera, neither discoloration nor damaged meat.

PACKAGING

Net weight :
- 2kg : 4 tubs x 500g
- 4kg : 4 tubs x 1kg
- 5kg : 20 tubs x 250g
- 10kg : 10 tubs x 1kg
- 12kg : 6 tubs x 2kg
Packaging type : transparent plastic tub (250g, 500g, 1kg, 2kg)
Master box : Styrofoam box
- Comply with amended EC regulation 1935/2004
- Comply with amended EC regulation 10/2011
Refrigerant : Ice



LABEL

Fresh US Scallops
Scientific name : *Placopecten magellanicus*
Caught in Atlantic, Northwest (FAO 21) Fishing gear : Dredges
Origin : USA
Keep refrigerated at 0°C to 2°C

Commercial name :

France : Noix de Saint Jacques
Spain : Vieira del Atlántico
Italy : Cappasanta americana