



Scallops

Placopecten magellanicus/Chlamys islandica

Whether wrapped in bacon or dressed delicately by culinary masters, there's nothing quite as luxurious as a scallop. This all natural shellfish is classified into two broad groups: bay scallops and sea scallops. The bay scallop is smaller and typically found in the shallow waters of bays and estuaries along the East Coast, with peak season during the fall. The delicate, tender texture and sweet taste differ from the larger Sea Scallops. sea scallops are harvested from deep, cold seas year-round and typically sold shucked. Their texture is chewier and the meat has a sweet flavour sautéed, grilled, or poached. Harvest season varies by region. Available year-round.

Sustainability & Certifications

Most of the scallops harvested are certified by the Marine Stewardship Council (MSC). All scallops are harvested under Canadian fisheries management regulations and exporters are certified by the Canadian Food Inspection Agency (CFIA).



Product Forms

Fresh (meats)

Frozen (meats, FAS meats, half-shell (meat, meat & roe, meat & roe & frills), block frozen, in sauce, bacon-wrapped)