



High Liner Foodservice Signature, 4.54 kg / 10 lb (2 x 2.27 kg / 5 lb), North Atlantic Sea Scallops, Frozen at Sea, 30-40/lb

These High Liner Foodservice Sea Scallops are individually quick frozen after harvest from the frigid North Atlantic. This maintains the all-natural characteristics that make the Scallop so prized (even after thawing): distinctively sweet, succulent flavour, buttery texture, and uniquely appetizing appeal. This also allows for more prep convenience. These premium wild caught Scallops offer almost endless recipe versatility, and easily cook to perfection, regardless of method, delivering nothing less than the exact consistency and plate coverage you expect of this highly sought-after species.

Product Last Saved Date: 04 June 2025



Nutrition Facts

Servings per container

Serving Size

Per 100 g

Amount Per Serving

Calories

80

% Daily Value*

Total Fat

0.4 g

1%

Saturated Fat

0 g

0%

Trans Fat

0 g

Cholesterol

30 mg

%

Sodium

%

Total Carbohydrates

3 g

%

Dietary Fiber

0 g

0%

Total Sugars

0 g

Includes Added Sugars

%

Protein

17 g

Vitamin D

%

Calcium

10 mg

1%

Iron

0.3 mg

2%

Potassium

400 mg

9%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications :

Code	GTIN	Type Of Catch
4509	10061763045094	

Brand	GPC Description
High Liner Foodservice Signature	Shellfish - Unprepared/Unprocessed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
5.448 KGM			Undeclared	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
35.7 CMT	19.2 CMT	16.7 CMT	0.0114 MTQ	15x11	540 Days	

Ingredients :

Scallops. Contains: Scallops (shellfish).

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - NI	Milk - NI	Soy - NI
Fish - NI	Wheat - NI	TreeNuts - NI
Peanuts - NI	Crustacean - NI	Sesame - NI

Prep & Cooking Suggestions:

NOTE: Fully cooked scallops are milky white or opaque and firm. Cook to an internal temperature of 165°F/74°C. COOK FROM FROZEN. KEEP FROZEN UNTIL USED - DO NOT REFREEZE IF THAWED.

Species / Scientific Name:

Serving Suggestions:

• As an Appetizer – top Crostini bread with avocado spread, cherry tomatoes and grilled Scallops • Ceviche is hot! Serve this cold appetizer salad of lime-marinated Scallops and colorful diced tomatoes, peppers and cilantro • An elegant dinner – serve pan-seared Scallops, crispy and caramelized, marinated in ginger and Teriyaki sauce over your choice of Asian noodles • On Pasta – Scallop and bacon belong together! Toss linguine pasta with Scallops, bacon, tomatoes and spinach

Claims & Child Nutrition:

BAP Certified:
MSC Certified: Yes
Has CN Statement: No
CN Statement:

