



High Liner Foodservice Signature, 4.54 kg / 10 lb, North Atlantic Sea Scallops, 20 - 30 lb

Flash frozen directly after harvesting, High Liner scallops maintain their all-natural fresh taste and appearance. Even after thawing, they remain translucent and fresh looking. Product may be baked, broiled, sauteed, pan fried, stir-fried, grilled or poached. Scallops will turn slightly opaque after cooking.

Product Last Saved Date: 04 June 2025



Nutrition Facts

Servings per container	
Serving Size	Per 100 g
Amount Per Serving	
Calories	70
% Daily Value*	
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 25 mg	%
Sodium 390 mg	17%
Total Carbohydrates 3 g	%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 12 g	
Vitamin D	
Calcium 10 mg	
Iron 0.4 mg	
Potassium 200 mg	
* 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
4504	10061763045049	

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

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

Shipping Information						
Length	Width	Height	Volume	TLXHI	Shelf Life	Storage Temp From/To
38.6 CMT	23.995 CMT	13.065 CMT	0.012 MTQ	13x14	540 Days	

Ingredients :
Scallops. Contains: Scallops (molluscs).

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:

