

High Liner Foodservice Signature, 2 x 2.27 kg / 5 lb, North Atlantic Sea Scallops, Frozen at Sea, 20-30/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: 31 August 2026

HIGH LINER FOODSERVICE™

Nutrition Facts

Servings per container

Serving Size ( )

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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
4508	10061763045087	

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	

Shipping Information

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

Ingredients :

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided' INII='Intentionally nor Inherently Included'):

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

Prep & Cooking Suggestions:

Species / Scientific Name:

Serving Suggestions:

Claims & Child Nutrition:

BAP Certified:

MSC Certified: Yes

Has CN Statement: No

CN Statement:




Sea Scallops
Pétoncles

