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# Seattle Fish Co.

EST. 1918

## All Natural Sea Scallops

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### ALL NATURAL SEA SCALLOPS

Seattle Fish Co. proudly presents their own all-natural sea scallops sourced directly from a MSC-fisheries off the coast of the US Mid-Atlantic. We worked with the fishery and processor to ensure our own specs on these scallops. They are chemical-free, dry-packed, sea scallops that have never been glazed, soaked or frozen. The fresh scallops are immediately shucked, graded, packed and shipped directly to our dock in Denver, CO.

[Download Product Guide](#)

### Processing of Sea Scallop

## HARVEST

Scallop boats dredge for sea scallops in the MSC Certified USA Fishery. Most scallops are harvested in depths ranging between 200-250 feet deep. Each harvest is pulled into the boat and the dredge is set back out to harvest again. Scallops that have landed on the boat are then moved to the shucking area.

## SHUCKING

All scallops are shucked by hand and the mussels are removed. The shells are discarded and thrown overboard to serve as future habitats for the next generation of scallops. The scallops are roughly graded for size at this point.

## RINSING

The scallops are placed in a "washer" and rinsed with sea water (no additives or chemicals). They are then bagged and placed on ice until the boat returns to port.

## QUALITY CONTROL & GRADING

Upon returning from sea, the boats are unloaded and the scallops are packed on ice. At this point, the final grading and quality control checks are made. The scallops are packed in the cans according to Seattle Fish Co.'s specifications.

## TRUCKED TO SEATTLE FISH CO.

A temperature-controlled truck leaving Boston, MA makes it to Kansas City within 24 hours. The scallops are then packed and delivered exclusively to Seattle Fish Co. customers.

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### **Common Names**

Scallop, Sea Scallop, Giant Scallop

### **Scientific Name**

*Placopecten magellanicus*

### **Seasonal Availability**

Year-round

### **Primary Product Forms**

Fresh: 1 gallon (8 lb) or 1/2 gallon (4)

## Product Profile

### Flavor

Mild

Moderate

Full

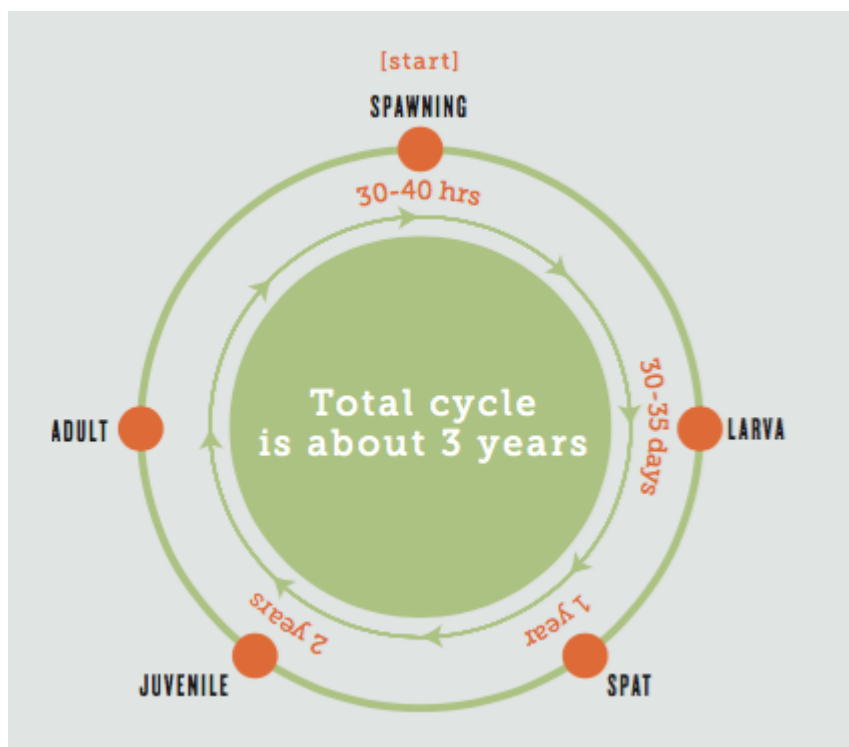
### Texture

Delicate

Medium

Firm

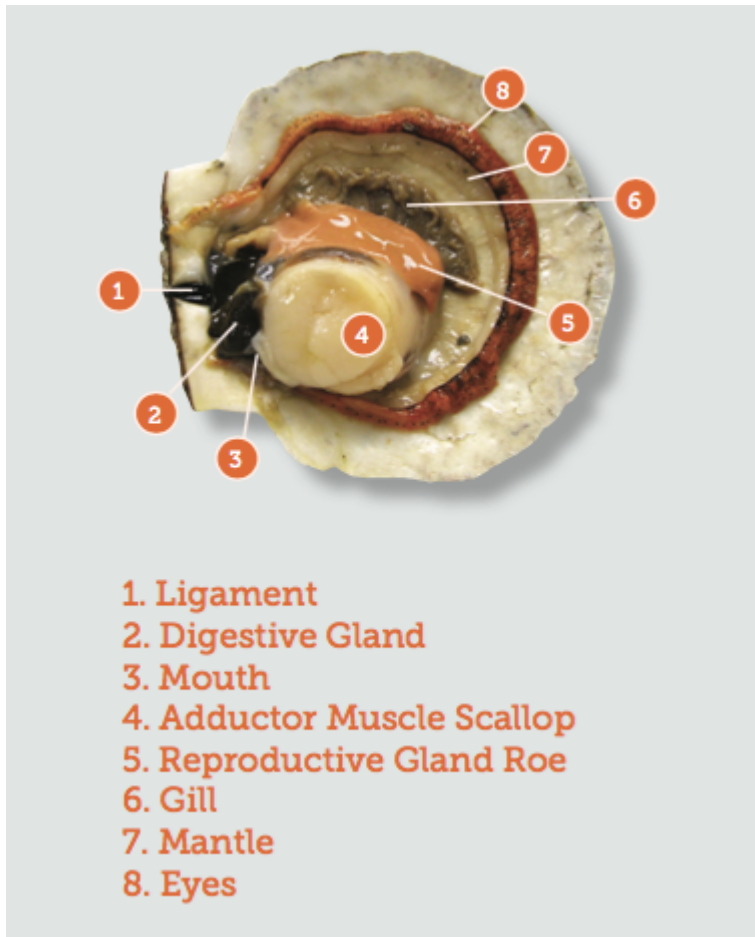
### Life Cycle of a Sea Scallop



Our sea scallops are from MSC-certified fisheries. Wild-caught sea scallops from the U.S. Atlantic are deemed a “Good Alternative” by Monterey Bay Aquarium’s Seafood Watch program.



### Anatomy of a Sea Scallop

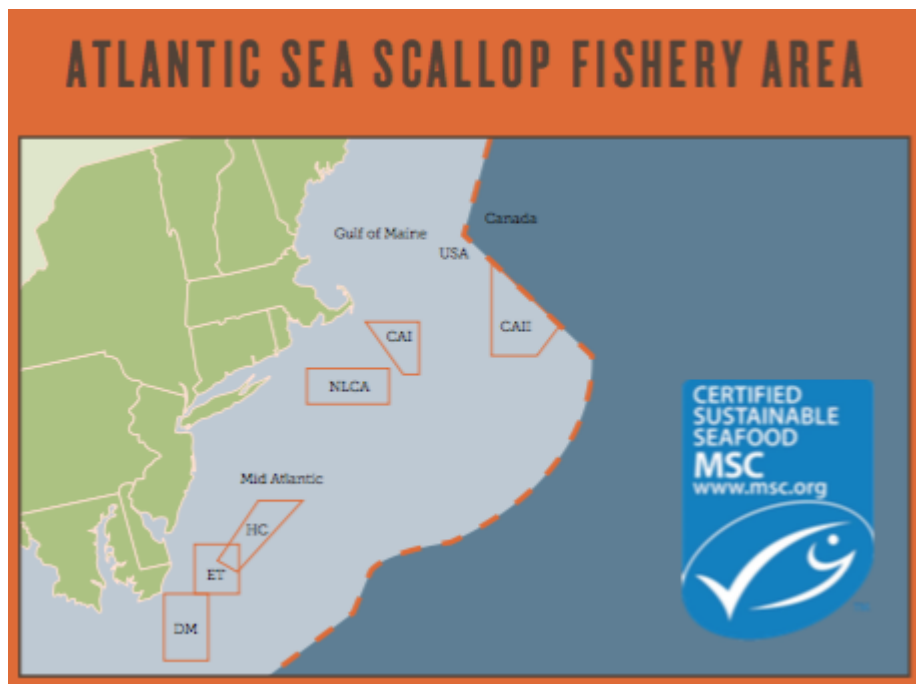


#### **Prep:**

A favorite preparation for sea scallops is quickly seared over high heat in a heavy-bottom pan on the stove. They can also be broiled, skewered for kabobs and grilled, used in stir-fry, smoked, used in chowders or stews or for ceviche.

#### **Nutritional Facts:**

**Locations:**  
US North Atlantic



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