

Sea Scallops

The largest commercially available scallops, sea scallops, have a sweet, rich taste that ranges from mild to briny. Raw, the drum-shaped meat is a shiny, creamy white, sometimes with pinkish or brown spots. Top-quality scallops should have an ivory translucence and elastic springiness that allows them to keep their shape. Cooked meat is opaque white with a firm, lean texture.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Fry, Grill, Sauté, Steam
Texture	Medium/Firm
Flavor	Mild/Moderate
Availability	January - December
Scientific Name	Placopecten megallanicus
Location	Argentina, Canada, Chile, Iceland, Japan, Russia, United States