



## Provenance & History



Clearwater Sea Scallops are wild caught in the cold, clear waters of the Nova Scotia region in the Canadian North Atlantic. Clearwater Sea Scallops are distributed in Australia by Carbon Neutral and MSC certified fishery Austral Fisheries.

It is the largest Canadian Sea Scallop quota holder and are fishing company committed to sustainable fishing with purpose built vessels that harvest in all kinds of weather, ensuring a consistent year round supply and availability of cold water Sea Scallops.

The sea scallops are harvested fresh, shucked immediately to retain the adductor muscle and dry frozen at sea within one hour of harvest to capture the freshness and textural integrity of the scallop at the source.

Freezing at sea is the preferred scallop processing method, with independent research showing that frozen at sea scallops out perform land-frozen scallops on drip loss, cooked yield, flavour, texture, appearance and shelflife.

Clearwater Scallops are frozen pre-rigor, giving them superior water-binding properties. This allows the scallops to hold their own natural moisture, preventing them from taking on additional external moisture.

Clearwater scallops are dry processed and frozen. As a result they have a 100% yield from frozen scallops, 94% yield from thawed, and 84% from cooked. This is higher than any other Sea Scallop available.

To thaw Clearwater scallops we recommend the bags are taken out of the freezer 24 hours before use and placed, unopened, in a refrigeration (4C).



# Provenance & History



## Table Talk

1. Clearwater Sea Scallops are caught in the wild, cold waters off Nova Scotia, North East Canada
2. They are harvested to the most sustainable standards
3. Harvested, shucked and super frozen within 30 minutes to capture the culinary integrity at the source.
4. Clearwater Sea Scallops are distributed in Australia by Austral Fisheries
5. There are three main grades each with a unique flavour and texture
6. Freezing the scallops on-board maintains a high yield, minimal moisture loss
7. Thaw overnight, drain and keep on kitchen towel in sealed, clean container

## Location Map

