



Table Talk



The Clearwater Sea Scallop is one of the most unique scallops, from one of the most highly controlled and managed fisheries on the planet. The following is a brief guide about the scallops and its capabilities to help train your staff to better understand it, and sell it.

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. U10 (20-22 pieces per kg)- have a deep umami and savoury characteristic.
7. U20 (22-44 pieces per kg) have a medium level of both sweetness and umami.
8. 20-30 (44 - 66 pieces per kg) have distinctive, clean, sweet flavour and soft texture.

Location Map

