



All Natural. No Chemicals or Water Added.

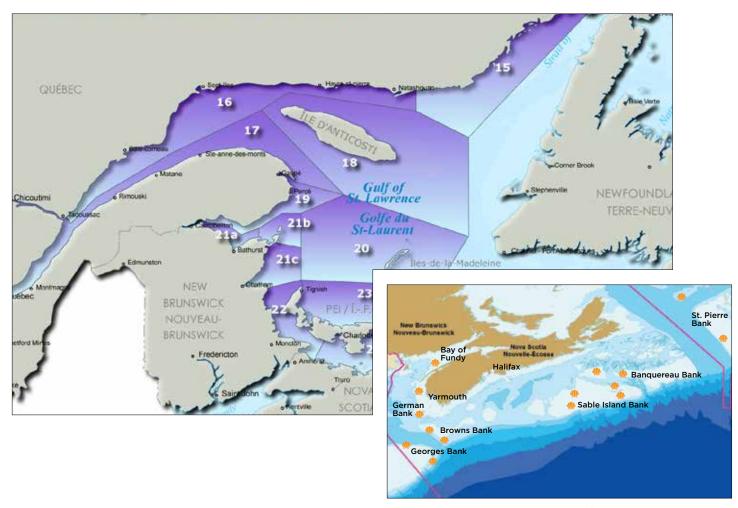
Our premium line of Canadian scallops includes offshore frozen-at-sea and inshore production. Fisher King Scallops are ideal for both sashimi and white table cloth applications. We accurately grade for uniformity, low piece count and individually quick freeze for optimum consistency. For stable price, supply and quality, sweet tasting Fisher King Scallops are the natural choice.

FISHING SEASONS



*Canadian Sea Scallop season is open year-round with quotas rolling over January 1st of each year. Due to weather the majority of harvesting occurs April through to the end of fall.

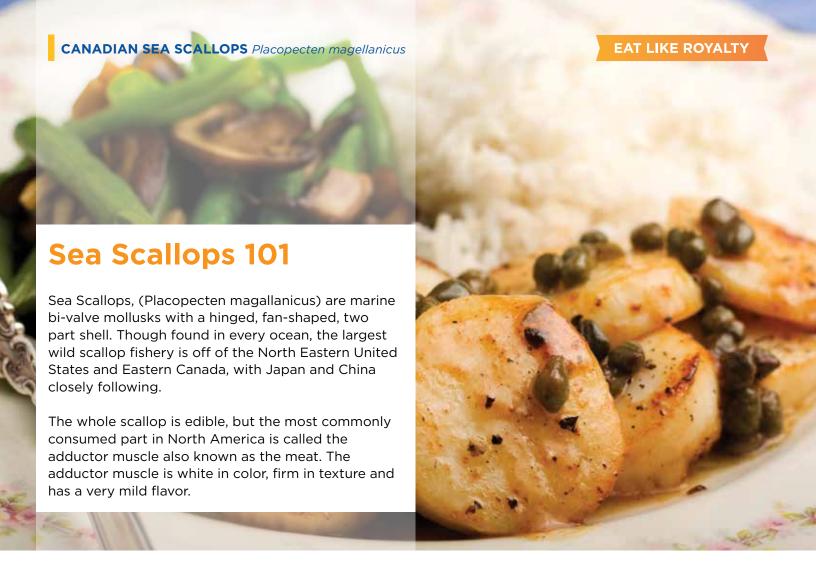
Gulf Region



Atlantic Region

◆ = Scallop fising site

Fisher King Seafoods



HANDLING INSTRUCTIONS



Shelf Life

24 months after freezing date.



Storing

Keep frozen. Product must be maintained below - 18°C (0°F) during storage and shipment.



Thawing Instructions

Thaw in refrigerator unit for no more than 6 hours. Temperature should not exceed 45°F (7°C). Rinse thawed scallops in colander under cold water, and they are ready for use. For quick thaw place in a sealable plastic bag. Immerse in tepid water for 10 minutes per side. Remove from bag and keep refrigerated until ready to use.

Nutrition Facts Serving Size 4 oz (112g)

Amount Per Serving Calories 100 Calories from Fat 10 % Daily Value* **Total Fat** 1g Saturated Fat 0g 0% Trans Fat 0g 12% Cholesterol 35mg Sodium 160mg 7% Total Carbohydrate 3g 1% Dietary Fiber 0g 0% Sugars 3g Protein 17g 34% Vitamin A 0% Vitamin C 0% Calcium 2% Iron 2% Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs. Calories 2,000 2.500 Total Fat Less than 80g Sat Fat Less than 20g 25g 300mg Cholesterol Less than 300ma 2400ma 2400ma Sodium Less than

300a

25g

375a

30g

Ingredients: Scallops

Fisher King Seafoods P 3

Total Carbohydrate

Dietary Fiber

Catch Techniques

There are two types of vessels used when fishing for Sea Scallops. Freezer trawlers, where the scallops are processed, packed, and frozen at sea; and wet fish vessels, where the scallops are kept fresh and on ice. The fishing gear used is referred to as a New Bedford rake or rock dredge. A tow bar containing a dozen chain-link baskets is attached to the vessel allowing the dredge to be lowered to the seafloor and dragged along the scallop beds. After some time the dredge is hauled up for the contents to be sorted. The scallops are hand shucked aboard the vessel to obtain the scallop meat. In preparation for sale, they are rinsed and placed in a clean cheesecloth sack to be put on ice or frozen



Canadian Scallop Sizes

Canadian Scallop Packaging Size and Info

U10 ct/lb U12 ct/lb 10-20 ct/lb 20-30 ct/lb 30-40 ct/lb 40-50 ct/lb 2x5 lbs IQF

Master Carton Dimensions: 12"L x 9"W x 5.5"H

15 x 10 Cases per pallet:

150

6x5 lbs IQF

Master Carton Dimensions: 14"L x 12"W x 10.5"D

5 x 10 Cases per pallet: 50

1x30 lbs IQF

Master Carton Dimensions: 14.43"L x 11.81"W x 10.25"D

5 x 10 TiHi: Cases per pallet: 50

10x5 lbs Block

Master Carton Dimensions: 24"L x 18"W x 6"D

TiHi: 5 x 10 50 Cases per pallet:





*Customized packs

can be developed

based on volumes.

Fisher King Seafoods

Also available at Fisher King Seafoods

Chinese Scallops

Product Description: IQF, Chem Free

Sizes: 40/60ct, 60/80ct, 80/100ct, 80/120ct, 100-120ct, 120/150ct, 150/200ct, 100/300ct, 200/300ct

Pack Size: 6x5lbs

Peruvian Scallops

Product Description: IQF, Chem Free, Farm Raised Sizes: 10/20ct, 20/30ct, 30/40ct, 40/50ct, 40/60ct,

50/60ct, 60/80ct, 80/100ct, 100/120ct

Pack Size: 6x5lbs

Our Competitive Advantage

METHODOLOGY

Reach

Fisher King Seafoods sources from every region, assuring the best seafood available at the best price and the most up to date market information.

Quality Control

Fisher King Seafoods has four seasonal inspectors physically inspecting the production in plants throughout the entire season.

Location

Fisher King Seafoods is directly adjacent to all of the Canadian fishing zones. "This is our backyard."

Relationships

Strategic partnerships with Polar Seafood DK, Nichirei Fresh Inc. and Canadian packers gives us access to seafood from around the world year-round.

Knowledge of International Markets

Through our equity partner, Nichirei Fresh Inc. of Tokyo. Fisher King Seafoods has access to current

pricing, including demand and supply figures from Japan.

Diverse Seafood Line

Fisher King Seafoods carries multiple species of crab, shellfish, shrimp, and fin fish. One source for all your seafood needs.

FEATURES & BENEFITS

- Wild-Caught
- Uniform color and size, with a sweet taste and delicate texture
- 100% Natural: No chemicals or additives, dramatically reducing drip loss, allowing retailers minimal wet counter weight loss and maximum profit
- Year-round availability from a stable resource with controlled & limited fishing access enables Fisher King to provide you with long-term programs
- Naturally low moisture content reduces cooking time and yield loss; less than 81% moisture



Fisher King Seafoods Limited

267 Cobequid Road - Suite 100 Lower Sackville, Nova Scotia B4C 4E6

Direct: (902) 450-1262

Toll Free: 1-888-452-FISH (3474)

Fax: (902) 450-1261

Email: sales@fisherkingseafoods.com

See more of our products at www.fisherkingseafoods.com