



**fisherking**  
SEAFOODS

**EAT LIKE ROYALTY**



**CANADIAN  
SEA SCALLOPS**

*Placopecten magellanicus*

# 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

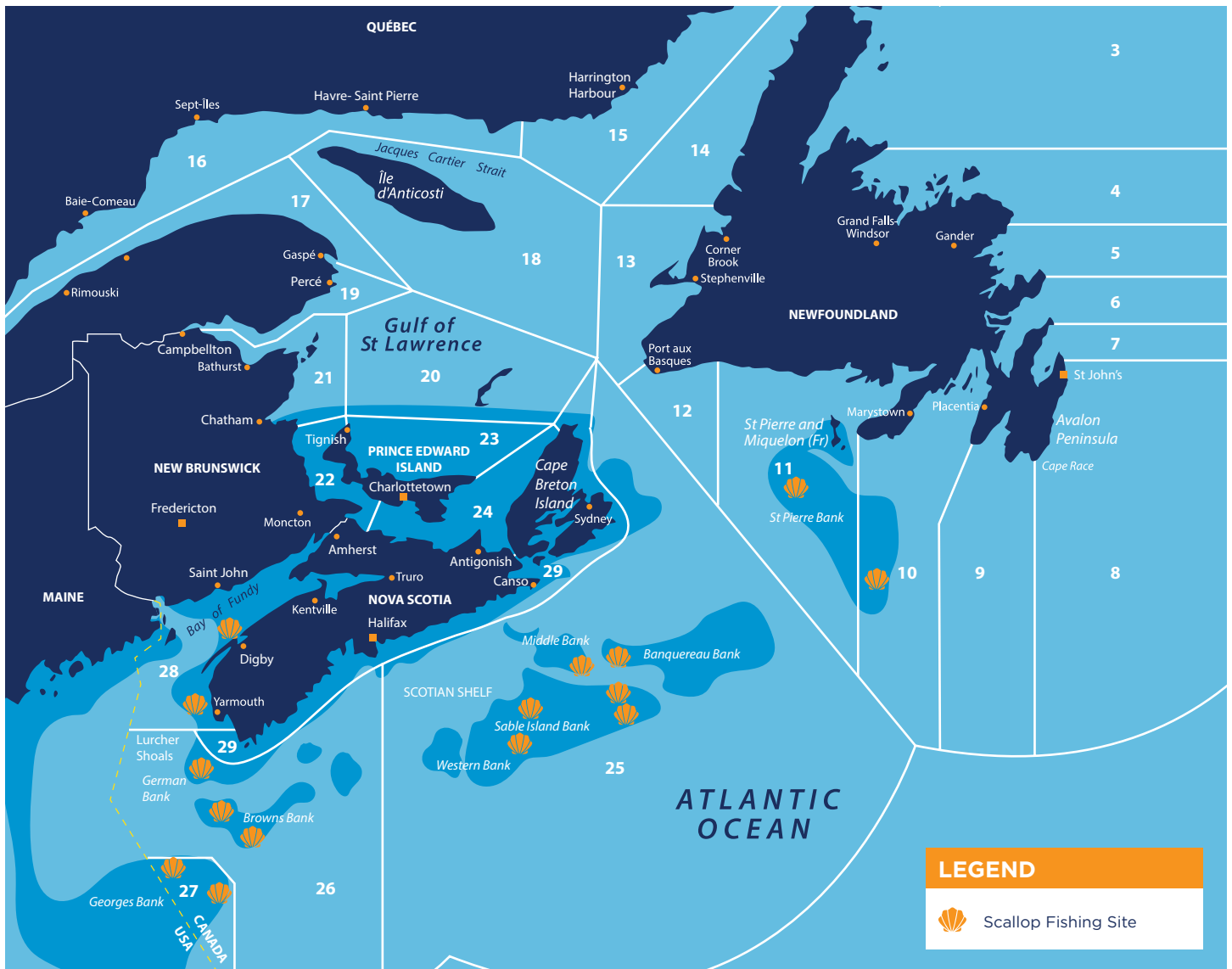
for uniformity, low piece count and individually quick freeze for optimum consistency. For stable price, supply and quality, sweet tasting Fisher King Scallops are the natural choice.

## FISHING SEASONS

JAN FEB MAR APR MAY JUNE JULY AUG SEPT OCT NOV DEC



*\*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.*



## Sea Scallops 101

Sea Scallops, (*Placopecten magellanicus*) are marine bi-valve mollusks with a hinged, fan-shaped, two part shell. Though found in every ocean, the largest wild scallop fishery is off of the North Eastern United States and Eastern Canada, with Japan and China closely following.

The whole scallop is edible, but the most commonly consumed part in North America is called the adductor muscle also known as the meat. The adductor muscle is white in color, firm in texture and has a very mild flavor.



## 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 from Fat 10 |              |
|--|-----------|----------------------|--------------|
|  |           | % Daily Value*       |              |
| <b>Calories</b>  | 100       |                      |              |
| <b>Total Fat</b>   | 1g        |                      | <b>2%</b>    |
| Saturated Fat  | 0g        |                      | <b>0%</b>    |
| Trans Fat  | 0g        |                      |              |
| <b>Cholesterol</b>   | 35mg      |                      | <b>12%</b>   |
| <b>Sodium</b>  | 160mg     |                      | <b>7%</b>    |
| <b>Total Carbohydrate</b>  | 3g        |                      | <b>1%</b>    |
| Dietary Fiber  | 0g        |                      | <b>0%</b>    |
| Sugars   | 3g        |                      |              |
| <b>Protein</b>   | 17g       |                      | <b>34%</b>   |
| 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 | 65g                  | 80g          |
| Sat Fat  | Less than | 20g                  | 25g          |
| Cholesterol  | Less than | 300mg                | 300mg        |
| Sodium   | Less than | 2400mg               | 2400mg       |
| Total Carbohydrate   |           | 300g                 | 375g         |
| Dietary Fiber  |           | 25g                  | 30g          |

**Ingredients:**  
Scallops



## 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  
**TiHi:** 15 x 10  
**Cases per pallet:** 150

#### 6x5 lbs IQF

**Master Carton Dimensions:** 14"L x 12"W x 10.5"D  
**TiHi:** 5 x 10  
**Cases per pallet:** 50

#### 1x30 lbs IQF

**Master Carton Dimensions:** 14.43"L x 11.81"W x 10.25"D  
**TiHi:** 5 x 10  
**Cases per pallet:** 50

#### 10x5 lbs Block

**Master Carton Dimensions:** 24"L x 18"W x 6"D  
**TiHi:** 5 x 10  
**Cases per pallet:** 50

*\*Customized packs can be developed based on volumes.*



## 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

### YOUR SOURCE FOR NATURAL, WILD CAUGHT SEAFOOD

Long-term access to responsible fisheries ensures year-round availability of our core line of wild caught seafood. All Fisher King branded products are packed under our strict Quality Assurance Program in HACCP approved facilities. We custom pack to private label specifications on select items. Certified at source, every order is carefully handled and efficiently delivered.

## The Fisher King Story

Fisher King Seafoods Ltd. was founded in Halifax, Nova Scotia, Canada in 1996. Since its inception, FKS has seen solid and steady growth in the variety and volume of products we market. At FKS we focus on what we know best; wild-caught, once-frozen, locally-produced and sustainably-harvested Atlantic Canadian seafood items. Our strategic partnerships also give us added purchasing power, expertise and access to some of the highest quality seafood items from around the globe.

“We built Fisher King on integrity, quality and exceptional service. Our partnerships and long-term marketing agreements are made only with suppliers exacting the same high standards. Ongoing investment in sustainable fisheries secures our ability to consistently provide you with the best seafood in the world today and for years to come.”

**Tor Conklin**  
CEO, Fisher King Seafoods Limited

## Our Strategic Partnerships

### NICHIREI

Nichirei, Japan's largest food service distributor and one of Japan's largest Seafood Companies partnered with Fisher King Seafoods in 2009 bringing added strength and diversity to the FKS product line. Nichirei's Marine Division, Nichirei Fresh, is a global leader in seafood procurement and distribution. By utilizing strict buying practices and on-location oversight, Fisher King Seafoods is provided with access to the highest quality of seafood available. Fisher King Seafoods is now able to provide customers with a wide variety of sashimi and sushi quality products sourced from around the globe.



### POLAR SEAFOOD

Polar Seafood is a multinational company with offices in Greenland, Denmark, Great Britain, Norway, Italy and Russia. With over ten modern factory freezer vessels and interests in land-based facilities in several countries, Polar Seafood Denmark is a major force in global seafood production. Polar is the largest quota holder and producer of Snow Crab Clusters in Greenland and one of the world's leading producers of Cold Water Prawns. We are proud to market the “Polar Bear” to all our North American customers.



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[www.fisherkingseafoods.com](http://www.fisherkingseafoods.com)