



# SEA SCALLOPS ON THE SHELL

We've developed the first USA dry scallop blends served on a shell — sold frozen to ensure top quality and peak freshness. These are the perfect options for any operator looking to introduce a new product to the market without having to worry about consistency, quality, availability, or labor shortages.



# SEA SCALLOPS ON THE SHELL CASINO



*Bold and smoky with garlic butter, shallots and vibrant red bell peppers*

## COOKING: COOK FROM THAWED

<b>Conventional Oven</b>	365°F	10-12 Min
<b>Convection Oven</b>	365°F	8-10 Min
<b>Air Fryer</b>	365°F	8-10 Min

## PACKAGING

<b>Unit Size</b>	2 CT. / 6 CT.
<b>Case Pack</b>	6 Units

## INGREDIENTS

Scallops, Butter (Pasteurized Cream, Salt), Red Bell Pepper, Gluten Free Panko (Rice Flour, Pea Protein, Dextrose), Shallots, Bacon (Pork, Water, Salt, Sugar, Cultured Celery Powder, Sea Salt, Natural Flavoring), Garlic, Worcestershire (Distilled White Vinegar, Molasses, Sugar, Water, Salt, Onions, Anchovies, Garlic, Cloves, Tamarind Extract, Natural Flavorings, Chili Pepper Extract) Lemon Juice, Hot Sauce (Distilled Vinegar, Red Pepper, Salt), Oregano, Bacon Extract (Natural Flavor)

**Contains: Fish, Milk**

## Nutrition Facts

<b>Serving size</b>	<b>3 oz (85g)</b>
Amount per serving	
<b>Calories</b>	<b>200</b>
	% DV*
<b>Total Fat</b> 12g	<b>16%</b>
Saturated Fat 7g	<b>37%</b>
Trans Fat 0g	
<b>Cholesterol</b> 50mg	<b>16%</b>
<b>Sodium</b> 440mg	<b>19%</b>
<b>Total Carb.</b> 13g	<b>5%</b>
Dietary Fiber 1g	<b>2%</b>
Total Sugars 1g	
Incl. Added Sugars 0g	<b>0%</b>
<b>Protein</b> 11g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.5mg	2%
Potassium 190mg	4%

\* The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## BREAKDOWN

<b>Scallops</b>	45%
<b>Butter</b>	18%
<b>Red Peppers</b>	13%
<b>GF Panko</b>	13%
<b>Shallots</b>	4%
<b>Bacon</b>	2%
<b>Garlic</b>	2%
<b>Worcestershire Sauce</b>	1%
<b>Lemon Juice</b>	0.7%
<b>Tobasco Sauce</b>	0.7%
<b>Oregano</b>	0.2%