



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 ST. JACQUES



A complementing blend of rich, earthy mushroom duxelle with creamy Gruyere and Swiss

COOKING: COOK FROM THAWED

Conventional Oven	365°F	10-12 Min
Convection Oven	365°F	8-10 Min
Air Fryer	365°F	8-10 Min

PACKAGING

Unit Size	2 CT. / 6 CT.
Case Pack	6 Units

INGREDIENTS

Scallops, Mayonnaise (Soybean Oil, Water, Egg Yolks, Distilled Vinegar, Salt, Sugar, Mustard Seed, Calcium Disodium EDTA), Mushrooms, Gruyere Cheese (cultured Pasteurized Milk, Salt, Enzymes, Potato Starch And Powdered Cellulose), Gluten Free Panko (Rice Flour, Pea Protein, Dextrose), Butter (Pasteurized Cream, Salt), Shallots, Egg Whites, Heavy Cream (Milk, Carrageenan, Mono And Diglycerides, Polysorbate 80), Garlic, Tarragon

Contains: Eggs, Milk

Nutrition Facts

Serving size	3 oz (85g)
Amount per serving	
Calories	220
	% DV*
Total Fat 16g	20%
Saturated Fat 4g	19%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 480mg	21%
Total Carb. 9g	3%
Dietary Fiber 0g	0%
Total Sugars 0g	
Incl. Added Sugars 0g	0%
Protein 12g	
Vitamin D 0.1mcg	0%
Calcium 90mg	6%
Iron 0.4mg	2%
Potassium 170mg	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

Scallops	41%
Pineapple	15%
Spam	15%
GF Panko	15%
Egg Whites	5%
Green Onion	4%
Spices	4%