



EXCLUSIVE



## The Right Scallops Sea Scallops

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The Right Scallops are caught, shucked, and quickly frozen on the boats on the Georges banks. Georges banks scallops from the North Atlantic are known to be high quality, super sweet scallops. These are pure scallops with no additives or extra water added while packing. When cooking, these scallops caramelize easily, and the sugars concentrate with very little water purge creating a soft and tender texture. Consistency and dependability are what makes The Right Scallops the right scallops to have in your kitchen. Whether poached, seared, or grilled, these scallops work in all applications for your menus.



### Sea Scallops

WI030610 | 2 X 5 LB CS

#### Here are the facts:

- No additives or extra water added during the packing process
- When defrosted, the scallops are dry and caramelize easily while cooking
- Packed in a 10-lb. case consisting of two 5-lb. packs. Easy to pull and defrost what is needed to control food costs.

