



U.S. ATLANTIC SEA SCALLOPS

(Placopecten magellanicus)

A Buyer's Toolkit



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U.S. ATLANTIC SEA SCALLOPS

Introduction & Brief History



U.S. Atlantic sea scallops (*Placopecten magellanicus*) have a natural range in the Northwest Atlantic from Maine to Virginia (FAO Area 21). Atlantic sea scallops live on the ocean bottom, generally at depths from 30 to 100 meters (about 100 to 300 feet) and can live up to 20 years, reaching 20 cm (8 inches) in diameter.

This bivalve mollusk is harvested for the meat of the large adductor muscle that holds the top and bottom parts of the shell together. Raw, the cylindrical-shaped meat is shiny and usually creamy white or tan, though sometimes slightly pinkish to orange in color. Differences in color are natural and results from their growing area and diet. Natural high quality scallop meats (also known as “dry” meats) have an ivory translucence and elastic springiness that allows them to keep their shape. Cooked meat is opaque white with a firm, lean texture.

The Atlantic sea scallop fishery is one of the most valuable fisheries in the USA. Production and suppliers exist throughout the states along this species range with most of the harvest landed in the port of New Bedford, Massachusetts. This port is the most valuable fishing port in the nation due to landings of sea scallop meats. Careful fisheries management has created vast, continuous supplies. Scientists and harvesters worked side-by-side in the late 1990s to restore an overfished resource and to transform it into the largest wild scallop fishery worldwide.

WHY BUY U.S. ATLANTIC SEA SCALLOPS?



— **Rigorous Resource Monitoring and Management:** State-of-the-art science and harvester collaboration makes sea scallops a smart seafood choice.

— **Consumer Friendly:** Individually quick frozen (IQF) retail packs and value-added convenience products are versatile and affordable. Consumers can remove the desired number of individual scallop meats from a package, as needed. Sea scallop meats are convenient and easy to prepare. Value-added sea scallop preparations such as scallops wrapped in bacon or scallops in premade sauces are also available.

— **Consistent Quality & Fully Traceable:** U.S. Atlantic sea scallops can be traced back to the date and location of harvest.

— **Availability:** Fresh and frozen natural (dry) scallops are available throughout the year.

— **Attractive, Delicious, & Nutritious:** Sea scallops are adaptable to culinary applications worldwide in a signature entree, appetizer or as an ingredient in prepared products.



A FISHERY WELL-REGULATED

A federal Atlantic Sea Scallop Fisheries Management Plan (FMP) was implemented in 1982. The scallop FMP has evolved over time to incorporate new management techniques as scientists learn more about the resource.

The fishery is managed using a combined approach of effort limitation (limitations on days-at-sea and crew size) and rotating harvest areas, which maximizes scallop yields while protecting beds of young scallops. Closed areas allow scallops to grow larger and reproduce more often before being subject to harvest. Each scallop vessel must carry a tracking device, which plots where they have harvested. Federal observers are also onboard fishing vessels to ensure all regulations are followed.

Most fishermen in the Northeast use dredge gear to harvest scallops; some in the Mid-Atlantic use trawl nets. Each new commercial fishing season begins on April 1 and fishing is conducted on a year-round basis. The scallop fleet is composed

of day boats and offshore vessels. There are about 350 vessels that fish offshore in the limited access fleet. A fishing trip may last from 7 to 10 days, or longer.

Harvesters have refined their fishing gear to allow juvenile scallops and groundfish to escape dredges, mitigate bottom damage, and avoid catching sea turtles.

Scientists have collected annual landings data for sea scallops since the beginning of the 20th century and they have conducted a sea scallop abundance survey each year since 1979. Since 2003, bottom video and still-camera images have contributed to a better understanding of the scallop resource and have brought a new level of accuracy to abundance estimates of scallops. Working together with the commercial sea scallop industry, scientists annually video-survey the entire scallop resource (approximately 60,000 km²). This is the world's largest video survey of the sea floor.

A QUICK LOOK AT THE U.S. ATLANTIC SEA SCALLOP



- Atlantic sea scallops have high reproductive capacity; a single sea scallop can produce as many as 270 million eggs during a lifetime.
- Spawning begins in the Mid-Atlantic region in early spring and ends in the north during July/August.
- After hatching, larvae remain in the water column for four to six weeks before settling on the sea floor.
- Sea scallops grow rapidly during the first half of their lifespan. Between the ages of 3 and 5, sea scallops commonly grow to 50 - 80% of their shell height and may quadruple their meat weight.
- Adult scallops form dense aggregations called “beds” on the ocean floor.



SUSTAINABILITY AND TRACEABILITY

While most fisheries are regulated by how much they can catch, the US sea scallop fishery is regulated by effort control. A vessel's crew is regulated by effort control, which limits the number of crew allowed to work onboard a vessel. When the dredge is hauled back and its contents are deposited onto the deck of the fishing vessel, the crew manually sorts the harvest by size into buckets. The buckets are taken to a cutting room where the catch is manually shucked. The meats are washed, placed in 50-pound cheesecloth bags, and iced.

Fishing vessels will deliver their catch to the shoreside processor that owns that vessel or, as is the case for much of the harvest, the catch is delivered to an auction house in New Bedford, Massachusetts. There, the bags are opened for quality inspection. Processors bid through this electronic auction to obtain a fishing vessel's whole catch or a portion of it. Fishermen decide on the price they will accept.

SCALLOP GRADING AND PACKAGING



U.S. Atlantic sea scallop meats are available in a wide range of sizes, product forms, packaging, and pricing options. Many suppliers will also grade and package to individual buyer specifications. Private label packaging is available. Sea scallop meats are offered fresh, individually quick frozen (IQF), or block frozen.

Scallop meats are graded by number of meats per pound as follows:

SIZE GRADING (Meat Counts per Pound)

U (under) 10

10 - 20

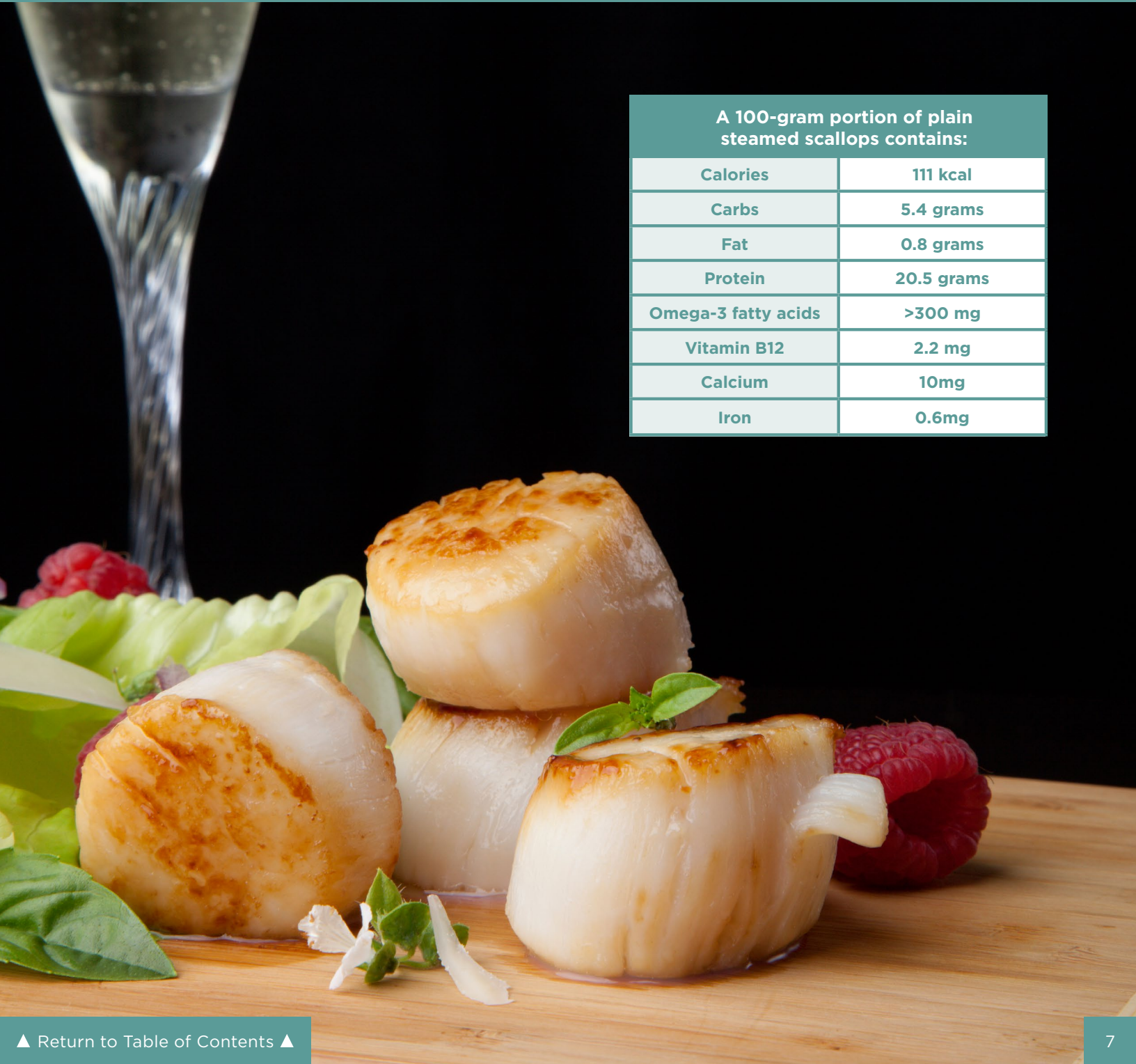
20 - 30

30 - 40

40 - 50

HIGHLY NUTRITIOUS

With 80% of the calories as protein, scallops are low-fat and widely considered one of the healthiest seafoods. Sea scallops are also a good source of vitamins, minerals, and antioxidants that protect against cell damage. The meat is also rich in omega-3 fatty acids to help reduce the risk of heart disease. In traditional East Asian medicine, scallops are used as a treatment for conditions such as diabetes and indigestion. New research into scallop proteins suggests that they could be used in anti-tumor drugs and cancer treatments.



A 100-gram portion of plain steamed scallops contains:

| | |
|---------------------|------------|
| Calories | 111 kcal |
| Carbs | 5.4 grams |
| Fat | 0.8 grams |
| Protein | 20.5 grams |
| Omega-3 fatty acids | >300 mg |
| Vitamin B12 | 2.2 mg |
| Calcium | 10mg |
| Iron | 0.6mg |



ABOUT US

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LEARN MORE ABOUT U.S. SEA SCALLOP PRODUCTS

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