

# DRY SCALLOPS

Offering sustainable seafood such as world class scallops, **SeaTrade** has built a reputation on quality and expertise. With a fully integrated vertical network and state-of-the-art-facilities, the company is a seafood leader from wharf to plate.

With over 35 years as a trusted name, **SeaTrade** remains one of the world's leading suppliers of North American scallops.

A long time supporter of industry associations and a proud member of the National Fisheries Institute, **SeaTrade** offers Marine Steward Council (MSC) CoC certified facilities.

**Item# 16018: U/10, All Natural, Completely Dry**

**Item# 16025: 10-20 count, All Natural, Dry**

**Item# 16033: 20-30 count, All Natural, Dry**

**Item# 16019: Bay Scallops 130-150 count**

Locally sourced from the deep waters of the Atlantic off the coast of Virginia and the northern and mid-Atlantic states, **SeaTrade** Scallops offer the finest in center of the plate scallop options. “Dry” is the industry term for natural scallops. Dry scallops are superior to “soaked” or “wet” scallops for cooking, appearance and taste.

U/10 means there are 10 or fewer scallops per pound (large).

