

**Bristol**

A MAINE-BASED COMPANY

*Est. 1992*

# PERUVIAN BAY SCALLOPS

SEAFOOD YOU CAN TRUST ★ QUALITY YOU CAN TASTE



• ALL NATURAL & READY TO COOK •

# Bristol

## GO NATURAL & TASTE THE DIFFERENCE:

Our Peruvian bay scallops are dry and all-natural, giving them a sweet, authentic flavor and soft, tender texture.

## CONSISTENT QUALITY:

Quality only matters if you are consistent. That's where our production team comes in. All scallops are hand graded and everything that leaves our facility is hand packed. It's not the cheapest way to do it, but it sure is the best.

## PERUVIAN BAY FISHERY:

These scallops are plucked from the warm coastal bays of Peru, shucked right out of the water and packed to preserve freshness.

## SPECIFICATIONS:

LATIN NAME	ARGOPECTEN PURPURATUS
SIZES	30/40 CT 40/50 CT 60/80 CT
PRODUCT OPTIONS	REFRESH FROZEN IQF
COUNTRY OF ORIGIN	PERU

## PRODUCED & DISTRIBUTED BY:

BRISTOL SEAFOOD LLC  
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[WWW.BRISTOLSEAFOOD.COM](http://WWW.BRISTOLSEAFOOD.COM)

# PERUVIAN BAY SCALLOPS



## ALL-NATURAL AND BEST CHOICE

When your customers are looking for top-quality scallops that are all-natural, dry, and moderate in size and price, Peruvian bay scallops are the sweetest choice. They are sustainably ocean-ranched in the coastal bays of Peru—collected, shucked, and packed by small-boat fishermen. The warm water environment allows these scallops to grow faster, which results in thin membrane. While the thin membranes causes the scallops to seep some, it also gives them a soft, tender texture, and sweet flavor and makes them the perfect scallop for seafood pasta, risotto, chowders, ceviche, and appetizers. Not only are these little treats delicious, they are rated a “Best Choice” by Monterrey Bay Aquarium, too.

*Peter Handy*  
PETER HANDY - PRESIDENT

