

**Bristol**

# Hokkaido SCALLOPS

Harvested off the island of Hokkaido, Japan



CONSISTENT QUALITY | PERFECT FOR SEARING

# Bristol

## GO NATURAL AND TASTE THE DIFFERENCE:

Our Hokkaido scallops are all-natural, so they sear up beautifully and have a sweet, authentic flavor.

## TAKE A HEALTHY BITE:

Scallops are rich in omega-3 fatty acids, healthy fats that can balance your cholesterol levels, reducing your heart disease risk.

## NO PIECES OR SPLITS:

When chefs pay top dollar for top quality scallops, they should expect only whole scallops. The Bristol Chef Pack has no pieces or splits, meaning each and every scallop is ready to go on your next VIP's plate.

## COUNTRY OF ORIGIN AND SUSTAINABILITY:

COO	NORTH-EAST HOKKAIDO JAPAN
SUSTAINABILITY	MSC CERTIFIED FISHERY

## SPECIFICATIONS & PACK SIZE:

SIZING U/8, U/10, U/15, 10/20, 20/30

## FROZEN & REFRESH AVAILABLE

FROZEN	DRY, ALL-NATURAL
REFRESH	DRY, ALL-NATURAL

## FROZEN & REFRESH PACK SIZES

FROZEN	IQF 1lb OR 5lb BAG
REFRESH	8lb GALLON

PROUDLY PACKED IN  
PORTLAND, MAINE

## PRODUCED & DISTRIBUTED BY:

BRISTOL SEAFOOD LLC  
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PORTLAND, MAINE 04101, USA  
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[WWW.BRISTOLSEAFOOD.COM](http://WWW.BRISTOLSEAFOOD.COM)

# Hokkaido SCALLOPS

Restaurants and home chefs alike know Bristol Seafood for our North Atlantic Sea Scallops, but many don't know we're also a top importer of Hokkaido scallops from Japan. These gems are sourced in the waters off the island of Hokkaido Japan from an MSC certified fishery, these scallops are very consistent and a real value. Available year-round, our Hokkaido dry scallops are sweet in flavor, firm in texture, and sear up beautifully for the perfect scallop dish. Many chefs prefer to serve Hokkaido scallops due to their high sugar content and clean, creamy finish. Bristol Chef Pack scallops are of premium selection, hand graded to ensure true counts and remove any pieces, and are all-natural. The result is a consistent, premium quality scallop that's simple to prepare and a pleasure to eat.

*Enjoy!*



FOR MORE PRODUCT INFORMATION, VISIT OUR WEBSITE

[BRISTOLSEAFOOD.COM](http://BRISTOLSEAFOOD.COM)