

**FRESH
TASTE
FOR
YOUR
FROZEN
CASE.**



**HIGH QUALITY,
HIGH VALUE**

**SOURCED FROM
SUSTAINABLE
SCALLOP FISHERIES
WORLDWIDE**

**PROUDLY PACKED IN
PORTLAND, MAINE**



Bristol

VALUE:

Our 44 North of Maine wild sea scallops, sustainably sourced from the pristine waters of Hokkaido, Japan or the North Atlantic with U83% moisture allows for quality at a great price.

QUALITY AND TRANSPARENCY:

Quality is the number one factor consumers consider when shopping for seafood. Our 44 North of Maine brand wild sea scallops, sustainably sourced from an MSC certified sustainable fishery, are now available in a clear packaging that allows consumers to see the superior quality of the product.

RECIPE INCLUDED:

Chef-created recipe on the bag helps the shopper cook a restaurant quality meal at home

SEAFOOD SPECIFICATION AND SUSTAINABILITY:

SEAFOOD	SUSTAINABILITY	COO	BAG
SEA SCALLOPS	MSC	JAPAN US CANADA	16 OZ.

PACK:

For the newest Bristol Frozen bags, please check our website: bristolseafood.com

SEAFOOD ATTRACTS LUCRATIVE SHOPPERS*:

When seafood is part of the basket, the average basket size triples!

PRODUCED & DISTRIBUTED BY:

BRISTOL SEAFOOD LLC
5 PORTLAND FISH PIER
PORTLAND, MAINE 04101, USA
207-774-3177

DISCOVER THE VALUE & QUALITY.

PREMIUM SCALLOPS AT AFFORDABLE PRICES.

We are a locally owned certified B Corp based in the heart of the Portland waterfront. Every day we source and produce the highest quality seafood that meets our “uncompromising Maine standards.” Our 44 North of Maine scallops are all-natural (<83% moisture) with water, salt, citric acid, and sodium bicarbonate to ensure a great sear, exceptional taste, and restaurant-quality eating experience for the home cook. These all-natural ingredients not only enhance the flavor and texture but also maintain the scallops’ freshness and natural goodness at an accessible price point.

Thanks for supporting our company and joining our mission to make seafood your favorite protein.

ENJOY!



Certified



Corporation

Bristol Seafood meets high standards of social and environmental impact.