

**Bristol**

# Hokkaido SCALLOPS

CONSISTENT QUALITY | PERFECT FOR SEARING

Harvested off the island of Hokkaido  
Japan

Certified



Corporation





#### 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 JAPAN

SUSTAINABILITY MSC CERTIFIED FISHERY

#### SPECIFICATIONS & PACK SIZE:

SIZING U/8, U/10, U/12, U/15, 10/20, 15/25, 20/30

#### FROZEN & REFRESH AVAILABLE

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

#### FROZEN & REFRESH PACK SIZES

FROZEN IQF 12 OZ, 1Lb, OR 5Lb BAG  
REFRESH 8Lb GALLON

PROUDLY PACKED IN  
PORTLAND, MAINE

#### PRODUCED & DISTRIBUTED BY:

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

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

# Hokkaido SCALLOPS

Bristol Seafood is 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. Bristol Chef Pack scallops are hand graded to ensure true counts with no pieces or splits, and are all-natural. The result is a premium quality scallop that's simple to prepare and a pleasure to eat.

Thanks for supporting our company and joining our mission to make seafood America's favorite protein.

*Enjoy!*



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Bristol Seafood meets high standards of social and environmental impact.