



“Quality starts when you lock in the freshness; we can do this in record time!”

Product Presentation

- Individually Quick Frozen (IQF)

Primary Packing

- 5 Lbs. Transparent Plastic Bag

Secondary Packing

- 30 Lbs. Master Carton Box

Minimum Order

100Kg / 220Lbs

More Information

Isla del Rey
e-mail: sales@isladelrey.cl
tel: (56)(63)282171
fax: (56)(63)282176
 Casilla 6-D, Valdivia, Chile

www.isladelrey.cl

Chlamys patagónica, Chlamys vitrea

Sea Scallops

Also Known as: Ostión del sur, Patagonian Sea Scallops, Petoncles



Product Overview

Fresh products are marketed (with or without the shell) for domestic and foreign markets, and frozen products are packed using Individual Quick Freezing (IQF) technology (vacuum-sealed polystyrene bags) for export (5- lb per package). There are significant differences in consumer preferences within the different target export markets. For example, the Japanese market consumes the entire scallop (mantle, adductor muscle or “corn” and gonads or “coral”), the European market consumes only parts of the scallop (corn and coral), while the United States market consumes only the adductor muscle. At Isla del Rey we listen to what you want. Let us know how you would like your product processed.

Origin

Shore-based divers harvest wild scallops off the shores of the Southern Chilean. Two species of scallops are produced in Chile, *Chlamys patagonica* (in the south) and *Argopecten purpuratus* (in the north). Isla del Rey harvests the *Chlamys patagonica* Southern variety.

Nutritional Information	100grs / 3.5 oz
Calories	112 K/Cal.
Fat	0 gr.
Protein	16 gr.
Cholesterol	65 mgr.
Sodium	105 mgr.
Calcium	49 mgr.

Other Isla del Rey Products

- Golden Kingklip
- Kingcrab
- Mussels
- Octopus
- Chilean Seabass
- Sea Urchin
- Sea Scallops
- Smoked Salmon
- Snow Crab
- Stone Crab
- Trophon Top Shell