



# TRUDRY SCALLOPS

(Placopecten Magellanicus)

TENDER. SWEET. DELICIOUS.

*From the pristine waters of the North Atlantic*

Introducing TruDry Scallops, a great way to add larger scallops to your menu without the higher cost. We start by combining whole, fresh, wild caught sea scallops with a natural protein binder to create the perfect scallop. They are hand cut to allow them to take on a more natural shape. The result is a 100% all natural TruDry Sea Scallop with no added water or chemicals.

MSC Certified





# TRUDRY SCALLOPS

*Here is your opportunity to add larger scallops to your menu, without the high price tag.*



- ▶ Caught and produced in the USA
- ▶ Uniform size provides more of an exact count for better yields
- ▶ Available fresh or frozen
- ▶ No added water means no shrink

## FRESH

### SIZE

▶ U/10 ct	2x4lb
▶ U/12 ct	2x4lb

## FROZEN

### SIZE

▶ U/10 ct	2x5lb
▶ U/12 ct	2x5Lb

MSC Certified



For additional information please visit our website or call us at 757-673-4500.

[truenorthseafood.com](http://truenorthseafood.com)

[wanchese.com](http://wanchese.com)