



SCALLOP MEDALLIONS™

(Zygochlamys Patagonica)

NO WATER OR CHEMICALS ADDED

Add great tasting Wanchese Scallop Medallions™ to your menu. By binding small sea scallops together with natural protein and molding them into an organic shape we can produce scallops in any size. Wanchese Scallop Medallions™ cook in less time, do not shrink and contain no water or chemicals. Serve alone or add to your favorite recipes.



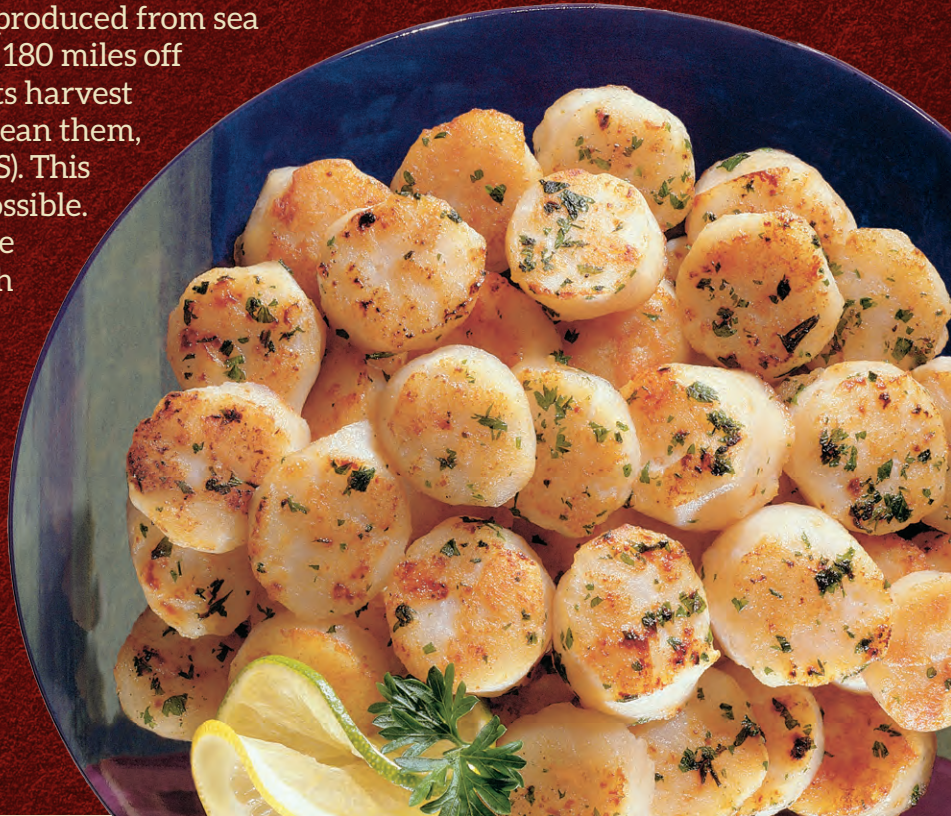
SCALLOP MEDALLIONS™

THE SCALLOP MEDALLION STORY

In response to the increasing demand and price of scallops in the late '90s, Wanchese Fish Company, Inc. was the first seafood company to embark on a new technology that took small scallops and formed them into larger scallops. The Scallop Medallions™ were introduced to the market in 1997 and the product's success has changed the scallop industry.

Wanchese Scallop Medallions™ are produced from sea scallops caught by our factory boats 180 miles off the coast of Argentina. Factory boats harvest the scallops from sea, shuck them, clean them, and freeze them right on the boat (FAS). This process insures the finest scallops possible. Once the scallops are unloaded at the plant, we combined the scallops with a natural protein binder to form a larger scallop. As a result you get a great product that is 100% whole all natural sea scallops with no added water or chemicals.

Try the original Scallop Medallion™ and you will be highly impressed with the delectable taste and fine quality.



▶ FROZEN

SIZE	PACK SIZE
10/20ct	2x5lb
10/20ct	6x5lb
20/30ct	2x5lb
20/30ct	6x5lb
30/40ct	2x5lb
30/40ct	6x5lb

MSC Certified



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

truenorthseafood.com

wanchese.com