



Cooked Scallop

帆立



Japanese Cooked Scallop

Patinopecten yessoensis

日本産ボイルほたて

Our Scallops are harvested from the Beautiful Mutsu Bay. Snow melted from the surrounding mountains, containing natural nutrients and minerals, flows into the bay producing some of the finest scallops in the world.



Fishing area

Hokkaido
(Funka Bay)

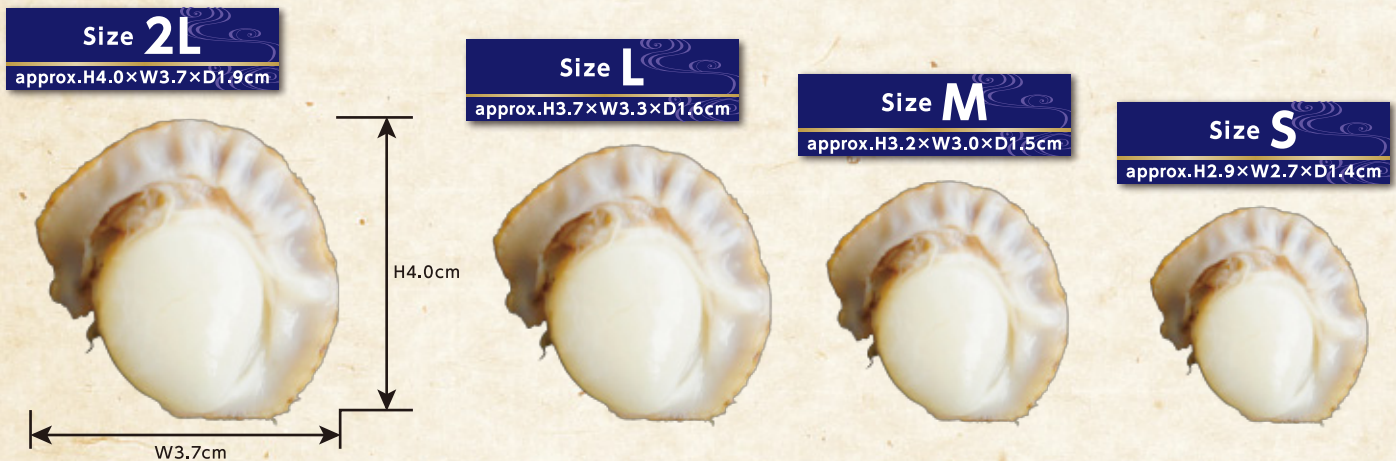


Aomori
(Mutsu Bay)

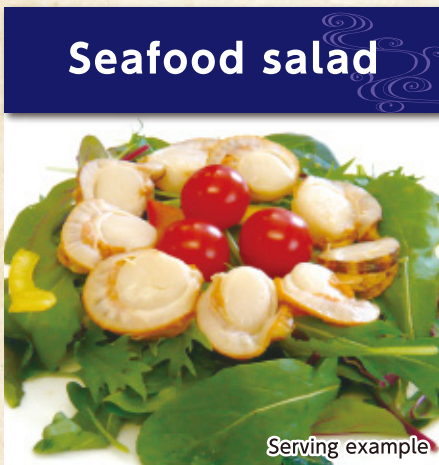
Nichirei Fresh Inc. Tokyo, Japan

<Cooked scallop actual size>

※Photo-almost the same as actual size.



Versatile Recipe



- **Used during processing only Sterilized Seawater**
To maintain natural flavor and taste,
Sterilized seawater is used during processing.
- **Only live Scallops are processed.**
Enjoy rich taste, sweet flavor and
firm texture.
- **Processing plants are located directly
adjacent to harvesting grounds.**
The scallops are delivered live to port
ensuring the freshest taste and
texture possible.

**Ready
to eat**

Species	<i>Patinopecten yessoensis</i>
Origin	Aomori and Hokkaido, Japan
Packing	Net1kg×5/2

<Size Specification table>

SIZE	pcs/kg
2L	61/80
L	81-100
M	101-150
S	151-200
2S	201-300