



# Cooked Scallop with Roe



## Hokkaido, Japan Cooked Scallop with Roe

*Patinopecten yessoensis*

**北海道産ボイルほたて(卵付き)**

*The Hokkaido region is a rich, natural environment, surrounded by a beautiful sea which is famous for producing a diverse bounty of seafood. We deliver on the best in taste from the Northern sea to your table.*



Fishing area





## <Cooked Scallop with Roe actual size>

※Photo-almost the same as actual size.



**Ready  
to eat**

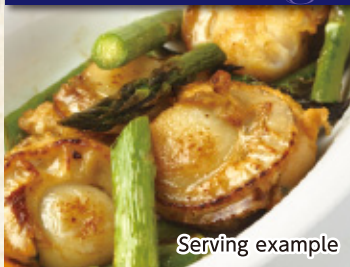
## <Versatile Recipe>

### Scallop Teriyaki



Serving example

### Stir-feid with Vegi



Serving example

### Grilled Scallop



Serving example

### Grilled on skewer



Serving example

- **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.**

Species	<i>Patinopecten yessoensis</i>
Origin	Hokkaido, Japan
Packing	NET WT 1.7LBS(0.8kg)×10bags.

## <Size Specification table>

SIZE	pcs/kg
2L	16/20
L	21/25
M	26/30
S	31/35
2S	36/40
3S	41/50

※NET WT 1.7LBS(0.8kg)/bags.