



Raw Scallop Meat (Roe off)

帆立



Hokkaido, Japan Scallop Meat

Patinapecten yessoensis

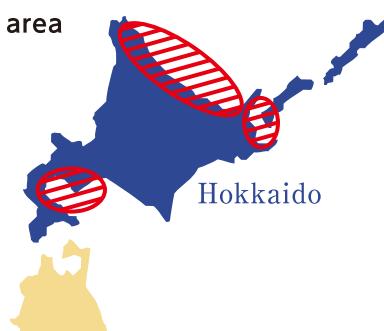
北海道産ホタテ貝柱

*Hokkaido is surrounded by beautiful sea.
This rich natural environment brings
numerous kinds of Seafood.*

*We deliver only the best in taste
from the northern sea to your table.*



Fishing area



Nichirei Fresh Inc. Tokyo, Japan

<Raw Scallop Meat(roe off) actual size>

※Photo-almost the same as actual size.

Size **L**

approx.H5.9×W5.2×D2.1cm

Size **M**

approx.H5.7×W5.1×D2.4cm

H5.9cm

W5.2cm

Size **S**

approx.H5.3×W4.6×D2.2cm

Size **2S**

approx.H5.0×W4.4×D2.0cm

Size **3S**

approx.H4.8×W4.2×D1.9cm

Size **4S**

approx.H4.6×W4.0×D1.8cm

Size **5S**

approx.H4.4×W3.7×D1.6cm

Size **6S**

approx.H4.0×W3.2×D1.5cm

**Ready
to eat**

- **Superior Freshness:**
Only live scallops are processed
Enjoy the rich taste and firm texture of raw consumption.(sashimi or sushi)
- **The Pursuit of Superior Taste:**
The processing plants are centrally located in the fishing areas to maintain the all of the taste and texture of a live scallop.

Species	<i>Patinapecten yessoensis</i>
Origin	Hokkaido, Japan
Packing	Net1kg×10/carton

<Size Specification table>

	JP size	US size	
SIZE	pcs/kg	pcs/lb	g/piece
2L	16-20	7-9	50.0-62.5
L	21-25	9-11	40.0-47.6
M	26-30	12-14	33.3-38.5
S	31-35	14-16	28.6-32.3
2S	36-40	16-18	25.0-27.8
3S	41-50	18-23	20.0-24.4
4S	51-60	23-27	16.7-19.6
5S	61-80	28-36	12.5-16.4
6S	81-100	36-45	10.0-12.3