

KNOW YOUR SCALLOP PRODUCTS

Distinguish between common scallop species:

- Sea scallops are the largest (from <10 to 40-60/lb) and most commercially available as wild scallops. They are harvested in Australia, Chile, Japan and northeastern North America.
- Bay (a.k.a. calico) scallops are smaller (60-120/lb) and sweeter than sea scallops. In the wild they are harvested on the Florida coast of North America, as well as in Iceland. The harvesting season runs from October to December.
- In recent years aquaculture has become the main supply source of bay (calico) scallops. China is the primary producer. Other countries include Mexico, Thailand, Chile, Philippines and Peru.

Demand clean cuts, consistent grading and a smooth texture:

- Scallops should have a consistent round or cylindrical shape, with no frayed edges.
- The largest scallops should be no more than 1.5 times larger than the smallest ones. To test select 15 each of the largest and smallest scallops and compare weights.
- Extraneous materials such as sand, shell or viscera degrade a scallop’s eating quality, as does the overuse of phosphates, which causes a soapy feel on the scallop’s flesh.
- To test count: 1) deglaze frozen scallops by running under cold water for two minutes, drain fully, 2) weigh a sample (e.g. two pounds), 3) separate and weigh unusable bits, 4) count all scallops, and 5) divide the count by net weight (i.e. two pounds less unusable weight).
- A female scallop’s roe may stain the meat apricot, although it does not affect texture or flavor.

Perform a “sniff” test:

- A thawed scallop’s odor identifies its freshness. Here are several examples:

Quality	Poor	Average	Good
Odors	<ul style="list-style-type: none"> • Ammonia • Fecal • Fuel • Rancid / sour 	<ul style="list-style-type: none"> • Fishy • Neutral • Stale 	<ul style="list-style-type: none"> • Sea fresh

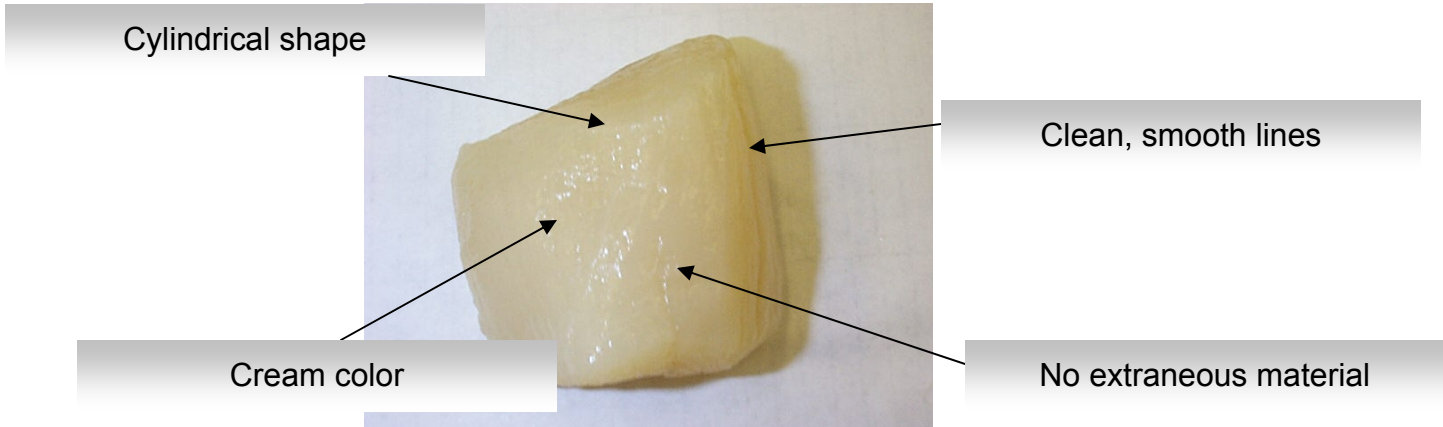
Learn to recognize inferior quality products:

- It is important for seafood buyers to distinguish between superior and inferior quality product.
- Differentiate superior products from inferior by one or a number of the following characteristics.

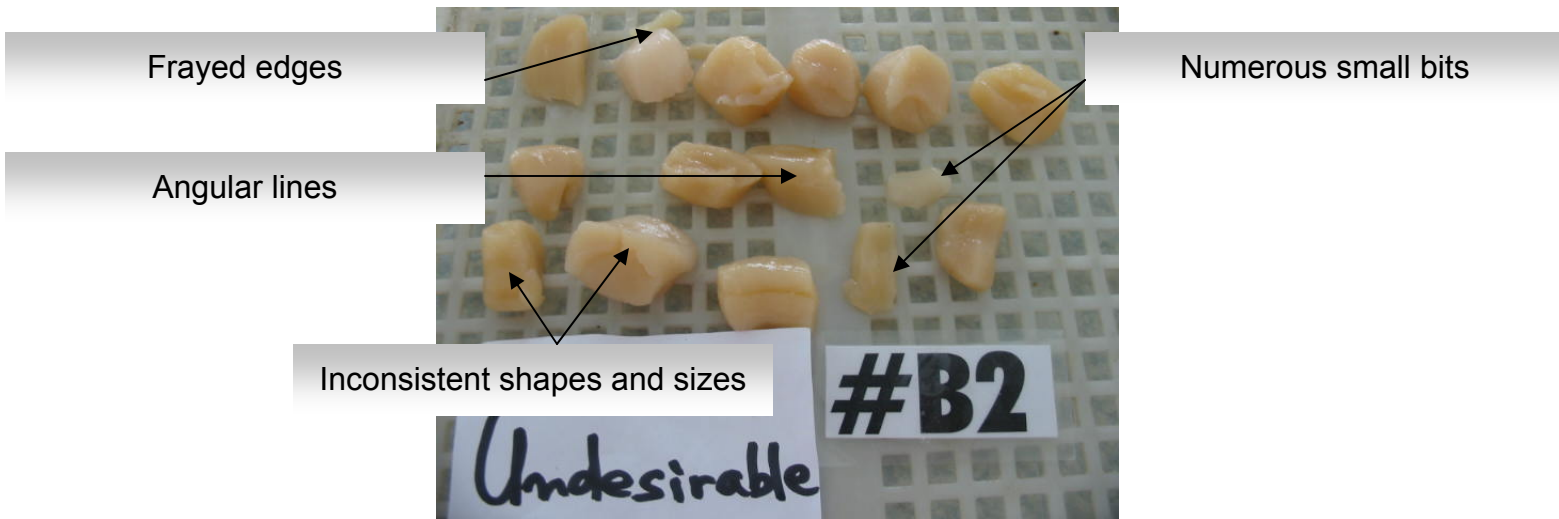
Scallops		
Feature	Superior quality	Inferior quality
Preparation		
Size	Consistent	Variable or too small
Shape	Round / cylindrical, consistent	Variable, numerous small bits
Cuts	Clean, smooth	Frayed, angular
Meat		
Smell	Sea fresh	Pungent odors
Texture	Smooth	Sand, shells, soapy
Other		
Tripolyphosphates	None to trace levels	Larger amounts

See the back of the page for example photos

Example of a superior quality scallop:



Examples of inferior quality scallops:



Examples of color differences (affects marketability only):

