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Product
Frozen Scallops

Revision
02

Scallops

Chilean Scallop in Half Shell Roe-on (IQF)

High-quality, wild-caught product, ideal for HORECA.

1. Product Description

Chilean Scallop (*Argopecten purpuratus*), sustainably caught, selected, cleaned, and individually quick frozen (IQF) on its half shell. 100% natural product, no additives or preservatives. IQF freezing preserves the firm texture and sweet, marine flavor of the fresh product.

2. General & Physico-Chemical Characteristics

Species:	<i>Argopecten purpuratus</i>
Format:	Half shell, IQF frozen
Color:	White/ivory meat, bright orange/red roe
Flavor:	Sweet, marine, characteristic
Size (count/kg):	20/30, 30/40
Glaze:	0-5% (protective)

3. Packaging & Logistics

Primary Packaging:	Transparent Bag 1,000 grs. Dimensions: 40×22 cm; 0.8 micron.
Secondary Packaging:	White cardboard box, 8 kg master carton (8×1kg). Dimensions: 380×280×200 mm.
Loading Capacity:	40' HC container, max capacity of 2,380 cartons (19,040 kg net weight).
Storage:	Keep at -18°C or below.
Shelf Life:	24 months from production date.

4. Microbiological Specifications

Total count (35°C):	1,000,000 cfu/g
Escherichia coli (MPN/g):	500
Salmonella (25g):	Absent in 25g
Staphylococcus aureus (cfu/g):	500
Vibrio parahaemolyticus (MPN/g):	≤100
Listeria monocytogenes (A/P):	Absent in 25g
Listeria monocytogenes (Enumeration):	100 cfu/g
DSP (Diarrhetic Shellfish Poison):	Absent
ASP (Amnesic Shellfish Poison):	20 µg/100 gr
PSP (Paralytic Shellfish Poison):	80 µg/100 gr
Organoleptic:	Normal, Typical

General Information

Allergens:	Molluscs.
GMO:	The product is 100% GMO free.
Regulations:	Conforms to EU pesticide and heavy metal regulations.
Usage:	Thaw and cook. Ideal for grilling or pan-searing. Do not refreeze.

Certifications



HACCP



MSC