

COQUILLE ST. JACQUE SCALLOP

SCA268



SOURCE

Wild-Caught

ORIGIN

USA

AVAILABILITY

Year-round

SUSTAINABILITY RATING



BRAND: Raw Seafoods

A sweet-salty flavor complexity and fresh seafood notes shine through the rich creamy texture of these exquisite all-natural fresh-frozen coquilles St. Jacques, elegantly presented in a scallop shell.

- 4/6 counts
- CS=4 trays (6ea/tray)
- Ready-to-cook
- Fresh frozen
- No artificial ingredients
- HACCP Certified
- BRC Food Certified
- MSC Certified
- ASC Certified



FRESH FROZEN



**NO ARTIFICIAL
INGREDIENTS**



READY TO COOK

COOKING INSTRUCTIONS:

Preheat oven to 375°F.

From Thawed: Remove all packaging and place the product on a baking sheet. Bake at 375°F for about 12-16 minutes until an internal temperature of 165°F is reached.

From Frozen: Remove all packaging and place the product on a baking sheet. Bake at 375°F for about 18-20 minutes until an internal temperature of 165°F is reached.

Ingredients: Scallops, Light Cream, Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto (if colored), Onion, Parmesan Cheese (Pasteurized Part-Skim Cows' Milk, Cheese Cultures, Salt, Enzymes, Powdered Cellulose [added to prevent caking]), Corn Starch, Parsley.

Contains: Shellfish (Scallops), Milk.