



SCALLOPS

King scallop, Pecten maximus

Seasonal availability: Available year round (Sept-Feb best months)

Jan | Feb | March | April | May | June | July | Aug | Sept | Oct | Nov | Dec

WEIGHT:

15cm wide shells & 18-35 pieces of meat per kg

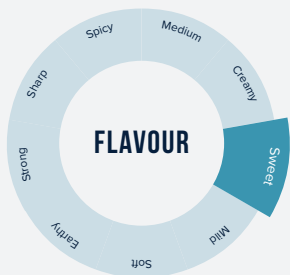
PROCESS:

Hand dived or dredged

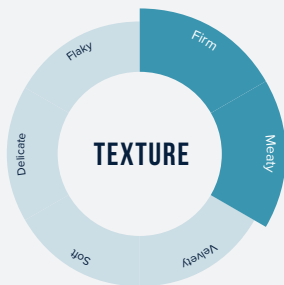
FOUND:

West coast, islands (inc. Orkney / Shetland) and North of Scotland

TASTING NOTES



Sweet flavour with a firm, meaty texture



Goes well with sharp, delicate and spicy flavours such as: black pudding • Thai flavours • basil • lemon • chilli • peas



Seafood
from Scotland



DID YOU KNOW?

Since 2015, France has been the top export market for Scottish scallops



In 2020, Scotland exported over

5.8M kilograms of scallops



KEY MARKETS

France, Italy, Spain and Republic of Ireland

DID YOU KNOW?

Scallops can swim! Unlike other bivalves such as oysters and mussels, most scallops clap their shells together to propel them through the water



ABOUT

Seafood is Scotland's largest food export, and its premium quality is internationally renowned. Seafood Scotland helps Scottish seafood producers, processors and sellers to export their products to markets all over the world.

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