







PERUVIAN SCALLOPS Raw scallops (Argopecten purpuratus)



PRODUCT DESCRIPTION			
Product: Raw scallops (Argopecten purpuratus)	Scientific name: Argopecten purpuratus		
Ingredients: Scallops. Water (as a protective ice glaze)	Alergens: May Contain Molluscs		
Production method: Farmed in Peru	Origin country: Perú Catch Area: Pacific Ocean FAO 87		
Shelf life : 24 months from freezing date.	Storage: Keep at temperatures below - 18ºC.		

NUTRITION FACTS (x100 gr)				
Energy: 372 kJ/ 89 kcal	Proteins: 15 g	Carbohydrates: 5.5 g	Sugar: 1 g	
Fats: 0.7 g	Saturated fats: 0.1 g	Salt: 0.3 g		

CHARACTERISTICS Organoleptic characteristics					
Taste: Typical of Peruvian Scallops.Non-rank, non-bitter,non-acid, without taste of soil.		rank, non-	Texture: Firm. Foreingn substances: None		
Product Appearance	The product is well preserved, in a natural and uniform color. No dehydration on the surface, no foreign matter.				
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Conditions of storage, transport and handling instructions					
Storage	Keep frozen at -20°C, the product must be properly packaged, identified and stowed. Once opened consume within 24 hours and do not exceed use by date				
Transport	The frozen product must be transported at temperatures of -18°C, or lower.				
Handling	For final consumption the product requires an additional elaboration, it is consumed cooked. Once thawed, do not refreeze.				

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Format/ Sizes

Roe On IQF frozen Half shell 10-20, 20-30, 30-40, 40-60 pzs / kg

Stem Roe On IQF Frozen Scallops
Stem Roe Off IQF frozen Scallops

10-20, 20-30, 30-40, 40-60, 60-80 pcs/lb

Packing	Presentation
Primary Packaging	
Plastic Bag	10 x 1 kg (Stem) / 7x1kg (Half Shell) 14x 500 g (Half Shell)
Secondary Packaging (Master):	
Shrink-wrapped cardboard box	20x500 g (Stem) Bulk 10 kg

Produced by:

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