

1-2 lb Indonesia Octopus Frozen Raw All Natural IQF Yucatan Type

Mfr #: 12octopus

GTIN: 00819357014406 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code: 819357014406

Description: 1-2LB INDONESIA OCTOPUS RAW ALL NATURAL FROZEN IQF

Product Information

Classification#: Mollusk - Prepared/Processed (Frozen)

Dimensions (HxWxD): 50 x 31 x 19 cm

Weight Net / Gross LBS: 30 / 32 Weight Net / Gross KGS: 13.6 / 15.52 Storage Temperature: 0°F / -18°C

Cases Per Pallet: 48

Pallet Configuration: TI: 6 / HI: 8 Servings Per Case: About 160

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: Indonesia
Catch: Wild Caught
Species: Octopus vulgaris







About 160 servings per Serving size 3 oz (8	
Amount per serving Calories	70
	% Daily Value
Total Fat 1g	1%
Saturated Fat <1g	1%
Trans Fat 0g	
Cholesterol 41mg	14%
Sodium 196mg	8%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 13g	
Vitamin D 0mg	0%
Calcium 45mg	5%
Iron 5mg	25%
Potassium 298mg	9%

Ingredients: Octopus

Allergen: Octopus



Cooking Instructions

Thawing - Place Octopus in the refrigerator overnight. For quick thawing, submerge octopus in cold running water until completely thawed. Do not thaw Octopus at room temperature.

Preparation - Fill a pot up with 2/3 of water and bring to a boil. Wash thawed Octopus before placing into pot. Bring pot back to a boil. Cover the pot and reduce to medium heat for 20 minutes. Check tenderness with a fork. Once done, let it rest in the water for 5 to 10 minutes. Remove beak and serve.

*Cook no more than 20 minutes for 1-2 lb Octopus!

PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 145°F

Storage

KEEP FROZEN AT 0°F/-18°C OR BELOW. DESIGNED TO COOK FROM FROZEN.



2/4 lb Indonesia Octopus Frozen Raw All Natural IQF Yucatan Type

Mfr #: 24octopus

GTIN: 00819357014413 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code: 819357014413

Description: 2/4LB INDONESIA OCTOPUS RAW ALL NATURAL FROZEN IQF

Product Information

Classification#: Mollusk - Prepared/Processed (Frozen)

Dimensions (HxWxD): 50 x 31 x 19 cm

Weight Net / Gross LBS: 30 / 32 Weight Net / Gross KGS: 13.6 / 15.52 Storage Temperature: 0°F / -18°C

Cases Per Pallet: 49

Pallet Configuration: TI: 6 / HI: 8 Servings Per Case: About 160

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: Indonesia
Catch: Wild Caught
Species: Octopus vulgaris







Nutrition	Facts
About 160 servings per Serving size 3 oz	
Amount per serving Calories	70
	% Daily Value*
Total Fat 1g	1%
Saturated Fat <1g	1%
Trans Fat 0g	
Cholesterol 41mg	14%
Sodium 196mg	8%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 13g	
Vitamin D 0mg	0%
Calcium 45mg	5%
Iron 5mg	25%
Potassium 298mg	9%
* The % Daily Value (DV) tells you he a serving of food contributes to a da a day is used for general nutrition a	aily diet. 2,000 calories

Ingredients: Octopus

Allergen: Octopus



Cooking Instructions

Thawing - Place Octopus in the refrigerator overnight. For quick thawing, submerge octopus in cold running water until completely thawed. Do not thaw Octopus at room temperature.

Preparation - Fill a pot up with 2/3 of water and bring to a boil. Wash thawed Octopus before placing into pot. Bring pot back to a boil. Cover the pot and reduce to medium heat for 30 minutes. Check tenderness with a fork. Once done, let it rest in the water for 5 to 10 minutes. Remove beak and serve.

*Cook no more than 30 minutes for 2/4 lb Octopus!

PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 145°F

Storage

KEEP FROZEN AT 0°F/-18°C OR BELOW. DESIGNED TO COOK FROM FROZEN.



4/6 lb Indonesia Octopus Frozen Raw All Natural IQF Yucatan Type

Mfr #: 46octopus

GTIN: 00819357014420 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code: 819357014420

Description: 4/6LB INDONESIA OCTOPUS RAW ALL NATURAL FROZEN IQF

Product Information

Classification#: Mollusk - Prepared/Processed (Frozen)

Dimensions (HxWxD): 50 x 31 x 19 cm

Weight Net / Gross LBS: 30 / 32 Weight Net / Gross KGS: 13.6 / 15.52 Storage Temperature: 0°F / -18°C

Cases Per Pallet: 48

Pallet Configuration: TI: 6 / HI: 8 Servings Per Case: About 160

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: Indonesia
Catch: Wild Caught
Species: Octopus vulgaris







Nutrition I	
About 160 servings per Serving size 3 oz (8	
Amount per serving Calories	70
	% Daily Value*
Total Fat 1g	1%
Saturated Fat <1g	1%
Trans Fat 0g	
Cholesterol 41mg	14%
Sodium 196mg	8%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 13g	
Vitamin D 0mg	0%
Calcium 45mg	5%
Iron 5mg	25%
Potassium 298mg	9%
* The % Daily Value (DV) tells you how a serving of food contributes to a daily a day is used for general nutrition advi	diet. 2,000 calories

Ingredients: Octopus

Allergen: Octopus



Cooking Instructions

Thawing - Place Octopus in the refrigerator overnight. For quick thawing, submerge octopus in cold running water until completely thawed. Do not thaw Octopus at room temperature.

Preparation - Fill a pot up with 2/3 of water and bring to a boil. Wash thawed Octopus before placing into pot. Bring pot back to a boil. Cover the pot and reduce to medium heat for 30 to 45 minutes. Check tenderness with a fork. Once done, let it rest in the water for 5 to 10 minutes. Remove beak and serve.

PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 145°F.

Storage

KEEP FROZEN AT 0°F/-18°C OR BELOW. DESIGNED TO COOK FROM FROZEN.



6/8 lb Indonesia Octopus Frozen Raw All Natural IQF Yucatan Type

Mfr #: 68octopus

GTIN: 00819357014437 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code: 819357014437

Description: 6/8LB INDONESIA OCTOPUS RAW ALL NATURAL FROZEN IQF

Product Information

Classification#: Mollusk - Prepared/Processed (Frozen)

Dimensions (HxWxD): 50 x 31 x 19 cm

Weight Net / Gross LBS: 30 / 32 Weight Net / Gross KGS: 13.6 / 15.52 Storage Temperature: $0^{\circ}F / -18^{\circ}C$

Cases Per Pallet: 48

Pallet Configuration: TI: 6 / HI: 8 Servings Per Case: About 160

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: Indonesia
Catch: Wild Caught
Species: Octopus vulgaris







Nutrition I	
About 160 servings per Serving size 3 oz (8	
Amount per serving Calories	70
	% Daily Value*
Total Fat 1g	1%
Saturated Fat <1g	1%
Trans Fat 0g	
Cholesterol 41mg	14%
Sodium 196mg	8%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 13g	
Vitamin D 0mg	0%
Calcium 45mg	5%
Iron 5mg	25%
Potassium 298mg	9%
* The % Daily Value (DV) tells you how a serving of food contributes to a daily a day is used for general nutrition advi	diet. 2,000 calories

Ingredients: Octopus

Allergen: Octopus



Cooking Instructions

Thawing - Place Octopus in the refrigerator overnight. For quick thawing, submerge octopus in cold running water until completely thawed. Do not thaw Octopus at room temperature.

Preparation - Fill a pot up with 2/3 of water and bring to a boil. Wash thawed Octopus before placing into pot. Bring pot back to a boil. Cover the pot and reduce to medium heat for 30 to 45 minutes. Check tenderness with a fork. Once done, let it rest in the water for 5 to 10 minutes. Remove beak and serve.

PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 145°F.

Storage

KEEP FROZEN AT 0°F/-18°C OR BELOW. DESIGNED TO COOK FROM FROZEN.



2/4 oz Frozen Raw Pollock Fillet

Dot #: N/A Mfr #: 24pol

GTIN Outer: 00819357010125 GTIN Inner: 00819357010132 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Outer: 819357010125 UPC Code Inner: 819357010132

Description: 2/4 OZ RAW POLLOCK FILLETS IQF FROZEN

Product Information

Classification#: Fish - Processed (Frozen)

Dimensions (HxWxD): 55 x 39.5 x 22 cm (volume: 47795 cm³)

Weight Net / Gross LBS: 40 / 46Case Pack: 4×10 lbs Storage Temperature: $0^{\circ}F / -18^{\circ}C$

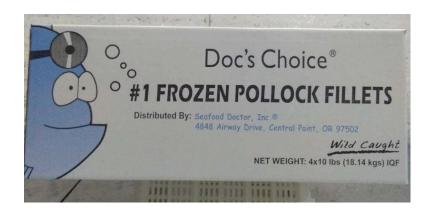
Cases Per Pallet: 30

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China

Catch: Wild Caught

Species: Gadus chalcogramma





Nutrition F	acts
160 servings per contain Serving size 4 oz (11	
Amount per serving Calories	91
	% Daily Value
Total Fat <1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 80mg	28%
Sodium 111mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	s 0%
Protein 19g	
Vitamin D 0mg	0%
Calcium 6mg	1%
Iron <1mg	1%
Potassium 365mg	8%

Ingredients: Pollock, Water, Sodium Tripolyphosphate.

Allergen: Pollock (Fish)



Preparation:

Defrosting –Place fillet on a plate and put in refrigerator to thaw overnight. For a quicker method, place fillet in a bowl of cold water to remove the outer protective glaze and to unfreeze the fillet. Running fillet under cold water can can damage the meat.

Cooking Instructions:

flour/corn meal. Cook 3 to 5 minutes per side.

To Bake –Pre-heat oven to 400°F. Place thawed fillet on a greased baking dish, brush with melted butter or oil and season to your preference. Bake on center rack for approximately 16 minutes at 400°F.

To Broil –Pre-heat broiler. Place thawed fillet on greased broiler pan and brush with melted butter or oil and season to your preference. Cook 4-6 inches from heat for approximately 6 minutes depending on thickness. **To Fry** –Pre-heat 3 table spoons of cooking oil in skillet on medium heat. Dip thawed fillet in seasoned

To Microwave –Place fillet, seasoned to your preference, in the microwave safe dish brush with oil or butter then cover. Cook on high for 2 to 3 minutes. Checking half way thru. Let stand 1 minute before serving.

*(Stoves and microwaves can vary in temperature and fish fillets may vary in thickness so checking prior to completion to see that fillets can be easily flaked with a fork to indicate that the fish is done.)

*Precaution: We strive to make this a fully boneless product, but as with any fish, sometimes bones may present themselves.

PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 145°F

Storage



4/6 oz Frozen Raw Pollock Fillet

Dot #: N/A Mfr #: 46pol

GTIN Outer: 00819357010149 GTIN Inner: 00819357010156 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Outer: 819357010149 UPC Code Inner: 819357010156

Description: 4/6 OZ RAW POLLOCK FILLETS IQF FROZEN

Product Information

Classification#: Fish - Processed (Frozen)

Dimensions (HxWxD): 55 x 39.5 x 22 cm (volume: 47795 cm³)

Weight Net / Gross LBS: 40 / 46Case Pack: 4×10 lbs Storage Temperature: $0^{\circ}F / -18^{\circ}C$

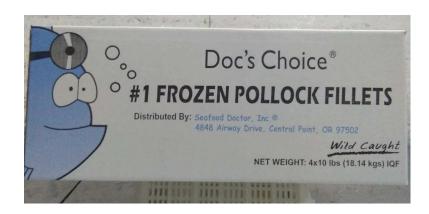
Cases Per Pallet: 30

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China

Catch: Wild Caught

Species: Gadus chalcogramma





Nutrition F	acts
160 servings per contain Serving size 4 oz (11	
Amount per serving Calories	91
	% Daily Value
Total Fat <1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 80mg	28%
Sodium 111mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	s 0%
Protein 19g	
Vitamin D 0mg	0%
Calcium 6mg	1%
Iron <1mg	1%
Potassium 365mg	8%

Ingredients: Pollock, Water, Sodium Tripolyphosphate.

Allergen: Pollock (Fish)



Preparation:

Defrosting –Place fillet on a plate and put in refrigerator to thaw overnight. For a quicker method, place fillet in a bowl of cold water to remove the outer protective glaze and to unfreeze the fillet. Running fillet under cold water can can damage the meat.

Cooking Instructions:

To Bake –Pre-heat oven to 400°F. Place thawed fillet on a greased baking dish, brush with melted butter or oil and season to your preference. Bake on center rack for approximately 16 minutes at 400°F.

To Broil –Pre-heat broiler. Place thawed fillet on greased broiler pan and brush with melted butter or oil and season to your preference. Cook 4-6 inches from heat for approximately 6 minutes depending on thickness. **To Fry** –Pre-heat 3 table spoons of cooking oil in skillet on medium heat. Dip thawed fillet in seasoned flour/corn meal. Cook 3 to 5 minutes per side.

To Microwave –Place fillet, seasoned to your preference, in the microwave safe dish brush with oil or butter then cover. Cook on high for 2 to 3 minutes. Checking half way thru. Let stand 1 minute before serving.

*(Stoves and microwaves can vary in temperature and fish fillets may vary in thickness so checking prior to completion to see that fillets can be easily flaked with a fork to indicate that the fish is done.)

*Precaution: We strive to make this a fully boneless product, but as with any fish, sometimes bones may present themselves.

PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 145°F

Storage



U/10 Processed Sea Scallops

Dot #: N/A

Mfr #: U10psjap

GTIN Box: 00819357013300 GTIN Bag: 00819357012495 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357013300 UPC Code Bag: 819357012495

Description: U/10 RAW PROCESSED SEA SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - Processed (Frozen)

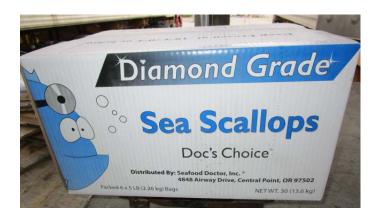
Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: Japan Catch: Farmed

Species: Patinopecten yessoensis





Nutrition About 20 servings pe	er container
Serving size 1/2 (Cup (112g)
Amount per serving Calories	100
	% Daily Value
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 160mg	7%
Total Carbohydrate 3	g 1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Protein 17g	
Vitamin D 0mg	0%
Calcium 20mg	2%
Iron <1mg	4%
Potassium 274mg	6%

Ingredients: Sea Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



U/10 Processed Sea Scallops

Dot #: N/A

Mfr #: U10psusa

GTIN Box: 00819357013249 GTIN Bag: 00819357012402 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357013249 UPC Code Bag: 819357012402

Description: U/10 RAW PROCESSED SEA SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - Processed (Frozen)

Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: USA Catch: Wild

Species: Placopecten magellanicus





Nutrition	Facts
About 20 servings pe Serving size 1/2	
3 · · · ·	377 (37
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 160mg	7%
Total Carbohydrate 3	g 1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Protein 17g	
Vitamin D 0mg	0%
Calcium 20mg	2%
Iron <1mg	4%
Potassium 274mg	6%
* The % Daily Value (DV) tells you a serving of food contributes to a a day is used for general nutrition	daily diet. 2,000 calories

Ingredients: Sea Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



10/20 Processed Sea Scallops

Dot #: N/A

Mfr #: 1020psusa

GTIN Box: 00819357013232 GTIN Bag: 00819357012419 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357013232 UPC Code Bag: 819357012419

Description: 10/20 RAW PROCESSED SEA SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - Processed (Frozen)

Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: USA Catch: Wild

Species: Placopecten magellanicus





Nutrition	Facts
About 20 servings pe Serving size 1/2	
3 · · · ·	
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 160mg	7%
Total Carbohydrate 3	g 1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Protein 17g	
Vitamin D 0mg	0%
Calcium 20mg	2%
Iron <1mg	4%
Potassium 274mg	6%
* The % Daily Value (DV) tells you a serving of food contributes to a a day is used for general nutrition	daily diet. 2,000 calories

Ingredients: Sea Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



20/30 Processed Sea Scallops

Dot #: N/A

Mfr #: 2030psusa

GTIN Box: 00819357013225 GTIN Bag: 00819357012426 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357013225 UPC Code Bag: 819357012426

Description: 20/30 RAW PROCESSED SEA SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - Processed (Frozen)

Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: USA Catch: Wild

Species: Placopecten magellanicus





Nutrition About 20 servings pe Serving size 1/2	r container
Amount per serving Calories	100
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 160mg	7%
Total Carbohydrate 30	g 1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Protein 17g	
Vitamin D 0mg	0%
Calcium 20mg	2%
Iron <1mg	4%
Potassium 274mg	6%

Ingredients: Sea Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



30/40 Processed Bay Scallops

Dot #: N/A

Mfr #: 3040pschina
GTIN Box: 00819357011788
GTIN Bag: 00819357011726
Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357011788 UPC Code Bag: 819357011726

Description: 30/40 RAW PROCESSED BAY SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - Processed (Frozen)

Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China Catch: Farmed

Species: Agropecten irradians







Nutrition About 20 convines par	
About 20 servings per of Serving size 1/2 Cu	
Amount per serving Calories	70
	% Daily Value
Total Fat 1g	19
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 25mg	9%
Sodium 135mg	6%
Total Carbohydrate 2g	19
Dietary Fiber 0g	0%
Total Sugars 2g	
Protein 14g	
Vitamin D 0mg	0%
Calcium 20mg	2%
Iron <1mg	2%
Potassium 230mg	5%
* The % Daily Value (DV) tells you how a serving of food contributes to a dail a day is used for general nutrition ad	y diet. 2,000 calories

Ingredients: Farm Raised Bay Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



40/60 Processed Bay Scallops

Dot #: N/A

Mfr #: 4060pschina
GTIN Box: 00819357011795
GTIN Bag: 00819357011733
Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357011795 UPC Code Bag: 819357011733

Description: 40/60 RAW PROCESSED BAY SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - Processed (Frozen)

Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China Catch: Farmed

Species: Agropecten irradians







Nutrition About 20 convines par	
About 20 servings per of Serving size 1/2 Cu	
Amount per serving Calories	70
	% Daily Value
Total Fat 1g	19
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 25mg	9%
Sodium 135mg	6%
Total Carbohydrate 2g	19
Dietary Fiber 0g	0%
Total Sugars 2g	
Protein 14g	
Vitamin D 0mg	0%
Calcium 20mg	2%
Iron <1mg	2%
Potassium 230mg	5%
* The % Daily Value (DV) tells you how a serving of food contributes to a dail a day is used for general nutrition ad	y diet. 2,000 calories

Ingredients: Farm Raised Bay Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



60/80 Processed Bay Scallops

Dot #: N/A

Mfr #: 6080pschina GTIN Box: 00819357011801 GTIN Bag: 00819357011740 Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357011801 **UPC Code Bag:** 819357011740

60/80 RAW PROCESSED BAY SCALLOPS IQF FROZEN Description:

Product Information

Classification#: Scallops - Processed (Frozen)

Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36 Case Pack: 6 x 5 lbs Storage Temperature: 0°F / -18°C

Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China Catch: Farmed

Species: Agropecten irradians







Nutrition About 20 convines par		
About 20 servings per container Serving size 1/2 Cup (112g)		
Amount per serving Calories	70	
	% Daily Value	
Total Fat 1g	19	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 25mg	9%	
Sodium 135mg	6%	
Total Carbohydrate 2g	19	
Dietary Fiber 0g	0%	
Total Sugars 2g		
Protein 14g		
Vitamin D 0mg	0%	
Calcium 20mg	2%	
Iron <1mg	2%	
Potassium 230mg	5%	
* The % Daily Value (DV) tells you how a serving of food contributes to a dail a day is used for general nutrition ad	y diet. 2,000 calories	

Ingredients: Farm Raised Bay Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



80/120 Processed Bay Scallops

Dot #: N/A

Mfr #: 80120pschina
GTIN Box: 00819357011818
GTIN Bag: 00819357011757
Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357011818 UPC Code Bag: 819357011757

Description: 80/120 RAW PROCESSED BAY SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - Processed (Frozen)

Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China Catch: Farmed

Species: Agropecten irradians







Nutrition About 20 convines par		
About 20 servings per container Serving size 1/2 Cup (112g)		
Amount per serving Calories	70	
	% Daily Value	
Total Fat 1g	19	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 25mg	9%	
Sodium 135mg	6%	
Total Carbohydrate 2g	19	
Dietary Fiber 0g	0%	
Total Sugars 2g		
Protein 14g		
Vitamin D 0mg	0%	
Calcium 20mg	2%	
Iron <1mg	2%	
Potassium 230mg	5%	
* The % Daily Value (DV) tells you how a serving of food contributes to a dail a day is used for general nutrition ad	y diet. 2,000 calories	

Ingredients: Farm Raised Bay Scallops, Water, Sodium Tripolyphosphate.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



80/120 Dry Bay Scallops

Dot #: N/A

Mfr #: 80120dschina
GTIN Box: 00819357014369
GTIN Bag: 00819357014321
Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357014369 UPC Code Bag: 819357014321

Description: 80/120 RAW DRY BAY SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - (Frozen)
Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China Catch: Farmed

Species: Agropecten irradians







Nutrition	Facts	
About 20 servings per container Serving size 1/2 Cup (112g)		
Amount per serving Calories	70	
	% Daily Value	
Total Fat 1g	1%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 25mg	9%	
Sodium 135mg	6%	
Total Carbohydrate 2g	1%	
Dietary Fiber 0g	0%	
Total Sugars 2g		
Protein 14g		
Vitamin D 0mg	0%	
Calcium 20mg	2%	
Iron <1mg	2%	
Potassium 230mg	5%	
* The % Daily Value (DV) tells you how a serving of food contributes to a dail a day is used for general nutrition ad	y diet. 2,000 calories	

Ingredients: Farm Raised Bay Scallops.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



120/150 Dry Bay Scallops

Dot #: N/A

Mfr #: 120150dschina
GTIN Box: 00819357014376
GTIN Bag: 00819357014338
Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357014376 UPC Code Bag: 819357014338

Description: 120/150 RAW DRY BAY SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - (Frozen)
Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China Catch: Farmed

Species: Agropecten irradians







Nutrition	Facts	
About 20 servings per container Serving size 1/2 Cup (112g)		
Amount per serving Calories	70	
	% Daily Value	
Total Fat 1g	1%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 25mg	9%	
Sodium 135mg	6%	
Total Carbohydrate 2g	1%	
Dietary Fiber 0g	0%	
Total Sugars 2g		
Protein 14g		
Vitamin D 0mg	0%	
Calcium 20mg	2%	
Iron <1mg	2%	
Potassium 230mg	5%	
* The % Daily Value (DV) tells you how a serving of food contributes to a dail a day is used for general nutrition ad	y diet. 2,000 calories	

Ingredients: Farm Raised Bay Scallops.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage



150/200 Dry Bay Scallops

Dot #: N/A

Mfr #: 150200dschina
GTIN Box: 00819357014383
GTIN Bag: 00819357014345
Brand: Doc's Choice®

Supplier: Seafood Doctor, Inc.®

UPC Code Box: 819357014383 UPC Code Bag: 819357014345

Description: 150/200 RAW DRY BAY SCALLOPS IQF FROZEN

Product Information

Classification#: Scallops - (Frozen)
Dimensions (HxWxD): 41 x 31 x 22.5 cm

Weight Net / Gross LBS: 30 / 36
Case Pack: 6 x 5 lbs
Storage Temperature: 0°F / -18°C
Cases Per Pallet: 48-50

Shelf Life: 2 Yrs / 24 Months / 730 Days

Origin: China Catch: Farmed

Species: Agropecten irradians





Nutrition	Facts	
About 20 servings per container Serving size 1/2 Cup (112g)		
Amount per serving Calories	70	
	% Daily Value	
Total Fat 1g	1%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 25mg	9%	
Sodium 135mg	6%	
Total Carbohydrate 2g	1%	
Dietary Fiber 0g	0%	
Total Sugars 2g		
Protein 14g		
Vitamin D 0mg	0%	
Calcium 20mg	2%	
Iron <1mg	2%	
Potassium 230mg	5%	
* The % Daily Value (DV) tells you how a serving of food contributes to a dail a day is used for general nutrition ad	y diet. 2,000 calories	

Ingredients: Farm Raised Bay Scallops.

Allergen: Contains Shellfish



Thawing:

Place desired quantity of scallops in container and thaw in refrigerator for 8 hours. For quicker thawing, place scallops in a colander and rinse under cold water for 5 to 7 minutes. Rotate scallops for even thawing.

Preparation:

Scallops are easy to prepare and require little cook time. For optimum flavor, broil or sauté scallops for approx. 5 minutes. Scallops are fully cooked when the center is opaque in appearance. Avoid over-cooking scallops.

KEEP FROZEN. DO NOT REFREEZE SCALLOPS ONCE THEY ARE THAWED

Storage