



"Homeport for the world's finest seafood"

Scallops on the Half-Shell Drama, Elegance and Taste at an Affordable Price

Give your patrons a dining experience they will remember always with CNV Brand Raw Individually Quick Frozen Scallops on the Half-Shell. Our scallops on the half-shell make a dramatic presentation with the white meat nestled on a multi-colored, mother-of-pearl shell. Our scallops are harvested in the pristine waters of the Pacific Ocean, bound by the white sands of the Peruvian Desert. Each half-shell scallop meat is naturally attached to its original shell for its authenticity. Meats are consistently sized at 30–35 count per pound, and the shell size is approximately three inches wide.

The half shell eye-appeal and elegance are just the opening act. The main attraction is the sweet, delicate taste your patrons will savor. Our half-shell scallops can be used for any chef's application—appetizer, entrée or raw-bar selection.

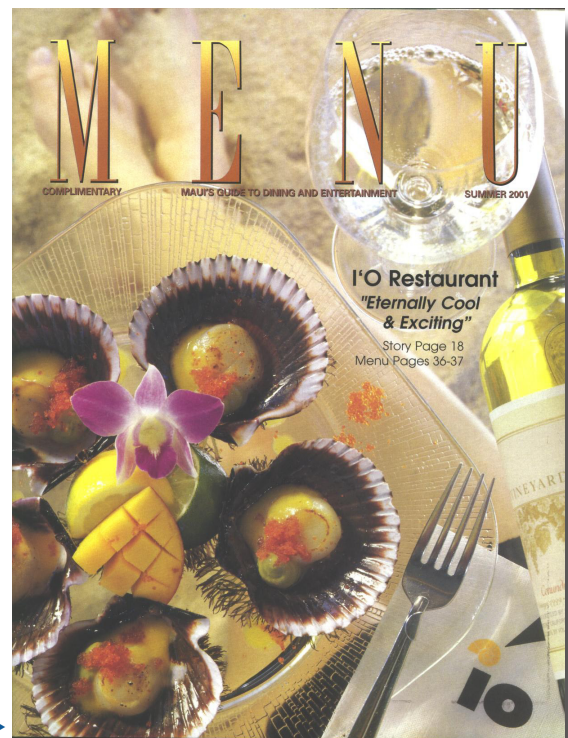
Our Peruvian Scallops on the Half-Shell are:

- Naturally fed by the Pacific Ocean. Our Peruvian scallop meats are considered to be the sweetest scallops available.
- Sashimi Grade and all natural 100% scallop meat.
- Free of contamination and pollution.
- Free of chemicals, additives and grit.
- Harvested year round, offering consistent availability and pricing.

- Packed in a processing facility that meets all U.S. HACCP and European ISO standards.
- Harvested, produced and individually quick frozen in less than three hours.
- Protected individually in (12 count) poly bags, 12 bags per case.

CNV Brand Raw IQF Scallops on the Half-Shell are imported and distributed exclusively by CNV Marketing, Inc.

Our Scallops on the Half-Shell
as featured in Maui's Menu Magazine! ▶



A Sustainable Farmed Product