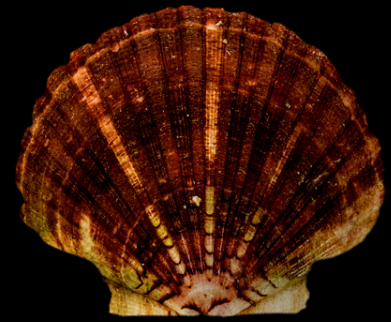


Northern Delights

HAND-PICKED KING SCALLOPS



Latin Name:
Pecten Maximus

Norwegian Name:
Stort Kamskjell

SIZE	
10-11 cm	(4-5 pcs/kg),
11-12 cm	(3-4 pcs/kg),
12-13 cm	(3 pcs/kg),
13+ cm	(2-3 pcs/kg)

PRODUCT DESCRIPTION

Diver-caught in the wild off the west coast of Norway.

PACKING

5, 10 or 20 kg thermo box with ice, will keep well for 7 days. With or without our plastic-clips to keep the scallops closed during transport.

PRODUCTION STANDARDS

We are leading producer of wild scallops, handpicked by our own employed divers. We have three boat teams with professional divers that work for us year-round. The coastline of Frøya, with its 4500 holms and skerries, offers Norway's best areas for wild scallops. We catch only large scallops from depths between 10 and 30 meters, as this allows nature the potential for good growth recovery. Since the shellfish are hand-picked, those we catch are of high quality and vitality and the production is sustainable. There is no damage done to environment or products during the harvesting process.

PHOTOGRAPHIC STANDARDS



14. CONTACT INFORMATION

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APPROVAL N ST-343 EC

Hitramat

**Northern
Delights**

EXPLORING
THE SHADES
OF FLAVOUR