



One of the world's richest
fishing grounds. Made in
Sanriku offshore.

It is "fresher" and "tastier"
than freshly caught.

SAISEN SCALLOP

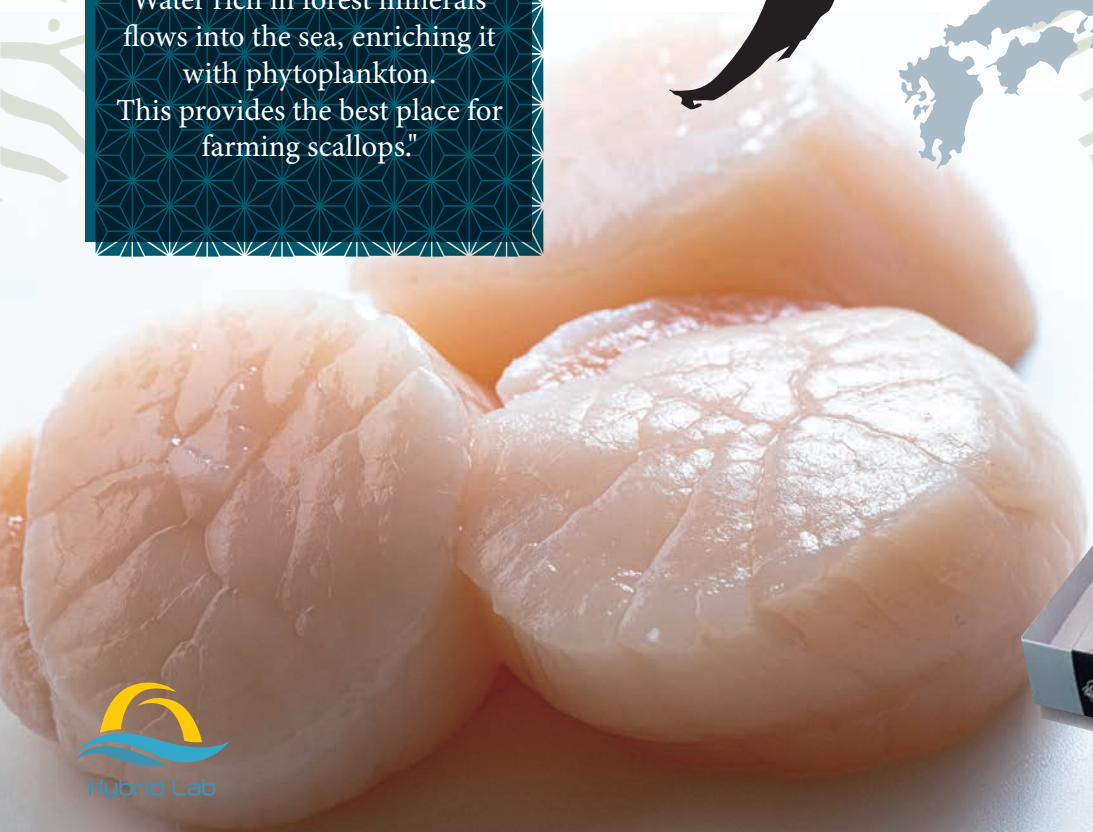
Sanriku offshore which is
located in Tohoku region is
known for one of

**the world's
richest fishing
grounds.**

In "Sanriku" which is deeply
indented coastline,
the flow in the bay is calm
throughout the year,
so a large amount of seafood is
landed."

Water rich in forest minerals
flows into the sea, enriching it
with phytoplankton.
This provides the best place for
farming scallops."

最鮮ホタテ



Hybrid Lab

Hybrid Lab



We have been able to deliver even
more deliciously and freshly
through a combination of
“Technology” and “Professional”
commitment.

1 **14 times** more flavor

Contains 14 times more adenosine triphosphate-related substances than conventional products, which are the source of flavor! The "umami" of the freshest scallops has been chemically proven.

2 Quick freezing **ensures freshness!**

Using the latest technology to freeze the scallops extremely quickly, it remains as fresh as when it was landed. Highly fresh scallops do not shrink easily even when heated, and they can maintain their original size before being heated.

3 **1.4 times** more filling!!

The elasticity of "SAISEN SCALLOP" is 1.4 times higher than conventional products! Although it is a frozen processed product, it has a nice texture with plenty of concentrated the "umami" flavor.

Customer Reviews

JAPANESE KAPPO cuisine
Chuo-ku,Tokyo,JAPAN **Ginza INABA**



owner Chef
Mr.Masanobu Inaba

The quality of scallop is different from normal.

The texture of scallops tend to become soft When frozen, but "SAISEN SCALLOP" retains its fibers. Remaining fibers mean that the "umami" flavor remains. The texture of scallops is different, and the crunch when you eat it is also different. The scallops I cooked this time were in excellent condition.

Fresh scallops Recommended thawing method

1. Fill a bowl with tap water and make ice water at around 0 degree.
2. Soak in ice water for 90 minutes.
3. Remove the scallops from the bowl when it reach your desired melting state.



Defrosts in
about **90**
minutes

If you want to heat and cook "SAISEN SCALLOP"

Defrost it for a short time and cook it in a partiallydefrosted state.

*Please be careful not to rub the vacuum pack too hard as the adhesive may come off.

*Please enjoy it as soon as possible after opening because there is no glaze (ice film).

Bring out the flavor of
"SAISEN SCALLOP"

**Original recipe
published!**



Lime marinated "SAISEN SCALLOP"



"SAISEN SCALLOP" and rape blossoms
seasoned with mustard vinegar miso

Check it !!

A video of a delicious way to defrost "SAISEN SCALLOP" and the original recipe that brings out the flavor.



Global Ocean Trading

430 S.Garfield Ave, #405, Alhambra CA, 91801

E-Mail: info@globaloceantrading.com

Tel: 626-281-0800 Fax: 626-281-0803

<https://globaloceantrading.com/>

