

Peruvian Lantern Scallops

Peruvian Lantern Scallops are cultivated in Pacific waters on a low impact, innovative farm. Raised using the traditional off-bottom, Japanese lantern method, this operation is powered with clean, alternative fuels and has zero impact on the sea floor. Indulge in one of the world's most luxurious tastes while supporting a cutting-edge, environmentally responsible scallop farm.

Innovation

This Peruvian Lantern Scallop farm combines the best of old world techniques and new world technologies. Japanese style lantern cages placed above the sea floor insures protection of the surrounding ecosystem. Furthermore, since scallops are filter feeders that only feast on naturally-occurring plankton, they actually improve water quality! These stewards have taken yet another step forward by switching from gasoline powered boats to alternative fuels and converting farm waste into agricultural fertilizer for the surrounding regions.



Keeping it in the Family

Baby scallops, known as spat, are harvested from the wild in the very same bay the farm resides. Farmers monitor the water on an ongoing basis to determine the right conditions and opportunity for spat to naturally be available in the water, then they set out lanterns to collect the young. Over time, spat grow

into larger scallops, and are transferred to the grow-out lanterns in the bay.

Peruvian Lantern Scallops are born, raised, and harvested in their natural, native habitat. After all, there's no place like home.

Region

With 28 of the world's 32 climates and over 21,462 species of plants and animals, Peru has unparalleled biodiversity. Here is the perfect setting to raise and nurture Peruvian Lantern Scallops, a South American staple.

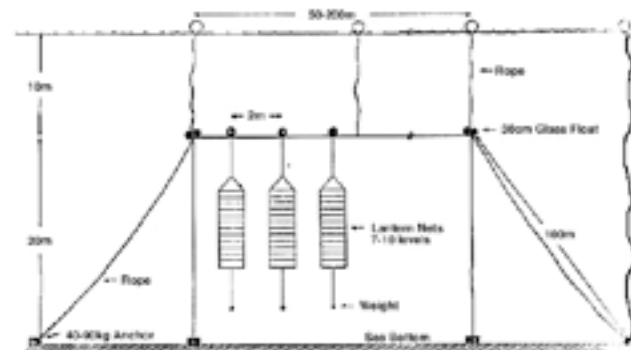
Sweet As Can Be

Nourished by the plankton-rich waters of Samanco Bay, Peruvian Lantern Scallops develop a clean, unparalleled taste. These petite gems pack a flavor explosion far beyond their size. They are ideally suited for sushi and ceviche preparations that highlight their natural sweetness.

And since they are bite-sized and sweeter than your average scallop, they are perfect for kids menus.

The Natural Way

- No feed
- No anti-foulants
- No damage to the sea floor



Peruvian Lantern Scallops



THE FACTS:

Latin Name	<i>Argopecten purpuratus</i>
Origin	Samanco Bay, Peru
Form & Size	Fresh, 40/60 per pound, 5 lb per bag, 30 lb per case
Taste Profile	Delicately sweet flavor and a tender texture
Availability	Year round
Husbandry	Grown out in "lantern cages" which are suspended from lines floated by buoys. This low-impact farm does not impact the ocean floor or use antibiotics, additives, preservatives or hormones.
Feed	Raised in one of the richest planktonic areas of the Pacific, these scallops feed on naturally occurring plankton and do not need additional feed. Scallops are filter feeders, (they remove organic matter and nutrients from the water), and can actually improve water quality.
Harvesting	After 12 months of cultivation, the cages are lifted out of the water and the scallops are harvested by hand. This form of harvesting has zero impact on the seafloor and does not negatively impact other marine life.
Conservation	This farm has reduced its carbon footprint by converting farm waste into agriculture fertilizer, eliminating 99% of their residual solid wastes. This farm has moved from gasoline powered boats to alternative fuels, reducing their carbon emissions by 70%.

Certifications & Awards

Farmed scallops are rated Eco-Best in Environmental Defense Fund's Seafood Selector. "Off-bottom" farmed scallops are rated Best Choice in Monterey Bay Aquarium's Seafood Watch Farmed Scallop report.

Meet CleanFish

CleanFish is a company, an aspiration and a movement to promote seafood that's the best of the season, better every season. We bring together artisan producers — both fishermen and farmers — and champion them in the marketplace under traceable, transparent brands. Our network of artisans are stewards of their fisheries, and we are stewards of their stories as we connect producers to chefs and consumers in a celebration of fish you can trust with a difference you can taste.

Keep In Touch

For a complete list of CleanFish products and videos, please visit: www.cleanfish.com

Want to talk fish and sourcing with a fellow chef? chefs@cleanfish.com

Want waitstaff talking points, to partner on an event, or get help spreading the word on the deliciously responsible choices you're making? marketing@cleanfish.com

CleanFish is
"an ingenious way to aid tiny, eco-minded fisheries."

FOOD & WINE
inspiration seasonally