



Arteseans

THE SEA IS OUR FAMILY



# SCALLOPS



PHOSPHATE-FREE • MERCURY-SAFE • SASHIMI-GRADE • ALL NATURAL / LAB-TESTED / NON-GMO / PHOSPHATE-FREE

ALL NATURAL • LAB-TESTED • NON-GMO • PHOSPHATE-FREE • MERCURY-SAFE • SASHIMI-GRADE • ALL NATURAL

ALL NATURAL • LAB-TESTED • NON-GMO • PHOSPHATE-FREE • MERCURY-SAFE • SASHIMI-GRADE • ALL NATURAL

# T H E S E A I S O U R F A M I L Y



Sechura Bay,  
Perú



Farm cycle:  
16-18 months



Processing and Freezing Plant:  
Hand shucked and Individually  
Quick Frozen (IQF) - All natural

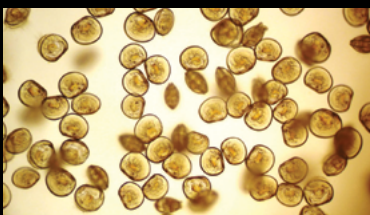


Export management:  
+20 years of experience



Traceability & Cold Storage  
(Lineage Logistics):  
From the farm to the warehouse,  
available in CA, FL, and TX.

Peruvian Calico Scallop naturally swims and feeds on plankton, demanding significant energy storage. This distinctive metabolism makes it rich in protein and glycogen, which contributes to its ability to achieve that renowned, chef-quality golden sear and its signature sweetness. These scallops caramelize exquisitely, providing a tender, creamy texture and a deep, flavorful taste that establishes the premium standard for fine dining menus.



## HATCHERY

Traceability and sustainability begin when our scallops spawn at our certified hatchery facility.



## FARMING

Grown in bottom culture and suspended in mid-water lantern nets, they filter-feed to actively restore the marine ecosystem, monitored weekly by the national sanitary authority.



## HARVEST

Our scallops are harvested year-round by professional divers from local fishing communities.



## PROCESSING

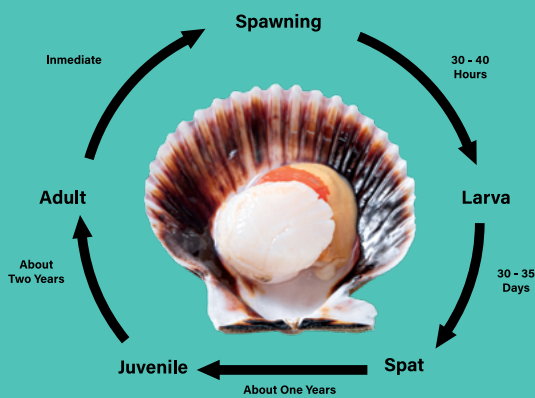
Our premium scallops are processed according to the highest international food quality standards (IFS, ASC, BRC), ensuring they are free of chemicals, additives, and grit.



**A LEGACY OF PRISTINE ORIGIN**

At Arteseans, our journey begins in Sechura Bay, Peru, where nutrient-rich waters nurture Peruvian Scallops (*Argopecten purpuratus*). This ancient connection to the cold Humboldt Current ensures each scallop embodies its environment, shaped over millennia by oxygenated waters. Sourced from this region, we deliver a premium experience that captures the raw, pristine Peruvian Pacific. These sashimi-grade scallops are renowned for their sweetness, creamy texture, and complete traceability.

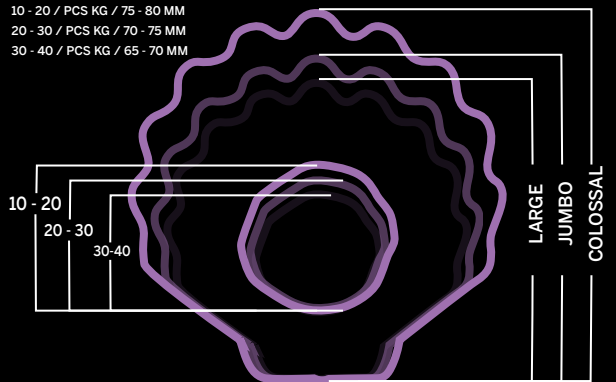
**Life Cycle of a Scallop**



Full Cycle Takes About Three Years

**SCALLOPS SIZES:**

- 10 - 20 / PCS KG / 75 - 80 MM
- 20 - 30 / PCS KG / 70 - 75 MM
- 30 - 40 / PCS KG / 65 - 70 MM



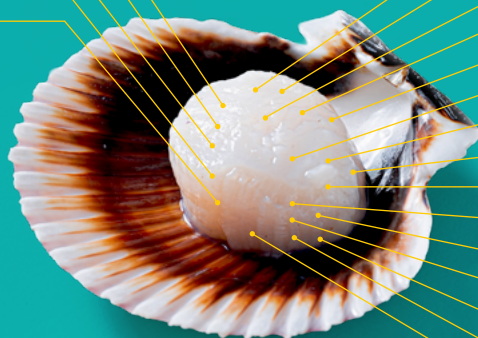
**Arteseans Scallops** are the preferred choice of the world's leading chefs, delivering exceptional quality that benefits your health, enhances your menu, and supports the planet. **These scallops provide more high-quality dietary protein than equivalent servings of salmon, chicken, or beef.**

**NUTRITIONAL TABLE**

- PROTEINS
- VITAMIN B12
- SELENIUM
- PHOSPHORUS
- ZINC

**ADDITIONAL MACRONUTRIENTS CONTENT**

- VITAMIN A (RETINOL)
- VITAMIN E
- VITAMIN B1 (THIAMIN)
- VITAMIN B2
- FOLIC ACID
- NIACIN
- VITAMIN B6
- SODIUM
- POTASSIUM
- CALCIUM
- MAGNESIUM
- IRON
- COPPER
- CHLORIDE
- IODINE





HALF-SHELL SCALLOPS

**Peruvian Half-Shell Scallops**  
IQF - DRY

Argopecten Purpuratus  
Origin: Aquaculture  
Chemical Additives: None  
Hydration: None  
Traceability: Full traceability  
Glaze: 7% compensated



SCALLOPS MEAT

**Peruvian Scallops Meat**  
IQF - DRY

Argopecten Purpuratus  
Origin: Aquaculture  
Chemical Additives: None  
Hydration: None  
Traceability: Full traceability  
Glaze: 7% compensated



**PACKAGING SPECIFICATIONS:**  
ARTESEANS HALF-SHELL

Peruvian Half Shell Scallops - IQF 12 pieces  
All Natural-Dry | Diver-Caught | Farm Raised

**Bags**  
12 x 12 units | 144 scallops  
Recyclable bag, Low-density polyethylene, printed

**Master Carton**  
Printed, corrugated cardboard, flap closure, glued, corrugation  
48.1 39x29x20 cm

**PACKAGING SPECIFICATIONS:**  
ARTESEANS SCALLOPS MEAT 1 LB

**ARTESEANS 1 lb**  
Peruvian Scallops - IQF  
All Natural-Dry | Diver-Caught | Farm Raised

**Bags**  
Retail: 1 lb / 16 oz | 29 lb  
Recyclable bag, low-density polyethylene, printed

**Master Carton**  
Printed Corrugated cardboard, flap closure, glued, corrugation  
48.1 39x29x20 cm

**PACKAGING SPECIFICATIONS:**  
ARTESEANS IQF SCALLOPS MEAT 5 LB

**ARTESEANS BULK 5 lb**  
Peruvian Scallops - IQF  
All Natural-Dry | Diver-Caught | Farm Raised

**Bags**  
Restaurant Choice: 6 x 5 lb | 30 lb  
Recyclable bag, low-density polyethylene, printed  
90 cm x 80 cm x 0.002"

**Master Carton**  
Printed corrugated cardboard, flap closure, glued, corrugation  
48.1 39x29x20 cm



We specialize exclusively in wholesale. For more details:

**Arteseans Seafoods Inc.**  
T: +1 (954) 589-6131  
WhatsApp: +51 946-220-465  
nico@arteseanseafood.com  
scallops@arteseanseafood.com

**Visit:**  
@arteseans  
www.arteseanseafood.com

**California:**  
5451 Avenida Encinas, Suite B116  
Carlsbad, CA 92008

**Florida:**  
3440 Hollywood Blvd Suite 415  
Hollywood, FL 33021



ASC-C-44333



BUSINESS ALLIANCE FOR SECURE COMMERCE

