Peruvian Scallop

Peruvian Scallops (*Argopecten purpuratus*) are bivalve mollusks. They have a fan-shaped shell with a distinct wing-like hinge. They are generally smaller than the Sea Scallop (*Placopecten magellanicus*). Peruvian Scallops are native to coasts of Peru and northern Chile. They live in higher salinity areas of bays and estuaries along the coastline. They are cultivated mainly in Peru with small amounts coming from Chile. Wild seedlings/spat are collected and moved from their indigenous area to open waters. Full grown scallops are then harvested by diver.

Americans typically only eat the adductor muscle which attaches the tissue of a Scallop to its shell. Scallops use this muscle to open and close their shells and by clapping their shells quickly and strongly enough, Scallops are able to jet water out between the shells which causes the Scallop to swim.

Peruvian Scallops are hand-harvested by divers, a fishing method that has little ecosystem impacts, no bycatch and causes no habitat damage. The Monterey Bay Aquarium Seafood Watch® rates diver-caught Peruvian Scallops from Sechura Bay, Peru as "Avoid" due to ineffective management.

**Sources**

*Species Name*
Argopecten purpuratus

*Source*
Southeast Pacific along the coast of Peru and northern Chile, with a majority caught in northern Peru.

*Seasonality*
Frozen Peruvian Scallop availability depends on weather events and El Nino. During El Nino, the population in northern Peru (where fishing is concentrated) declines significantly.

*Fishing Method*
Cultivated from wild seedlings moved from indigenous area to open water. Harvested by diver.
Flavor
Sweet, mild to rich taste and a firm texture. Raw Scallops should not be slippery and spongy but firm and moist.

Appearance
The adductor muscle is a pale white, cylindrical and small. The edges are slightly opaque. Cooked meats are opaque white.

Form
Most commonly available as shucked meats.

Uses

Preparation
Sautéed, fried, baked, broiled, grilled, poached, smoked or steamed. Cook quickly and are done when the surface turns opaque. They get tough if over cooked.

Substitution
Sea Scallops, Bay Scallops or Faroe Island Scallops may substitute for Peruvian Scallops.

Handling
Frozen should be held around 0 F and kept frozen until just prior to use to prevent bacteria from growing. Do not refreeze or allow to sit in their own juice or water.

Market

Sizes and Cuts
Peruvian Scallops are generally smaller than Sea Scallops, typically around 60-80 meats per pound.

Pricing Scale
Due to market and currency fluctuations, please contact your Seattle Fish Company of New Mexico associate for up-to-date market information and current pricing information.

Shelf Life
Frozen can be commercially stored for up to 6 months.

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Where Caught
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<tr>
<td><strong>How Caught</strong></td>
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<td>Farmed from wild stock and harvested by diver</td>
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