

Comeau's Bacon Wrapped Scallops are carefully prepared by hand to provide an irresistible presentation and an unforgettable mouth watering taste. Our delectable scallops are MSC certified sustainable, harvested in the cold waters of the North Atlantic. The precooked bacon has been precisely selected to ensure a superior product and prepared with a toothpick to maintain presentation during the cooking process.

Bacon Wrapped Scallops

Preparation

& Handling

Conventional Oven: Cook 12-15 minutes at 375°F.

Cook 2-3 minutes a side.

Convection Oven: Cook 10-12 minutes at 375°F

Commercial Combi-Oven: Set at 400°F convection mode Medium Fan, 0 % humidity for 8-10 minutes

Menu Serving Ideas

An appetizer or horsd'oeuvres or cold as part of a seafood charcuterie platter accompanied by a tangy aioli.
Threaded on skewers and cooked on BBQ grill
Brushed with teriyaki sauce before grilling and served with Asian stir-fry vegetables.

Product Details	
Product Code	CFD2028
Size	20-30 ct
Case Size	5 lb
Purchasing Unit	5 lb case
UPC	0-62763-02028-2
SCC	100-62763-02028-9

Ingredients

Natural whole scallop meat, bacon (pork, salt, brown sugar, sodium phosphate, sodium erythorbate, sodium nitrite, smoke).

Keep Frozen prior to use.

Nutrition Facts Valeur nutritive

Serving Size three bacon scallops (53 g) Portion trois pétoncles ba (53 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 90	
Fat / Lipides 4 g	6 %
Saturated / saturés 1.5 + Trans / trans 0 g	g 8 %
Cholesterol / Cholestére	ol 25 mg
Sodium / Sodium 240 m	g 10 %
Carbohydrate / Glucides	s2g 1%
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 10 g	
Vitamin A / Vitamine A	2 %
Vitamin C / Vitamine C	2 %
Calcium / Calcium	0 %
Iron / Fer	0 %