



FINEST QUALITY

WORLD-CLASS SCALLOPS

PERUVIAN SUSTAINABLY FARMED

Discover Arteseans Seafood

Arteseans Seafood provides the finest in quality, consistency, and price to its customers with diver caught scallops farmed in the purest waters of the Pacific Ocean of Peru. These sashimi-grade scallops from Sechura Bay are known for their sweetness and creamy texture.

This sustainably farmed product is 100% traceable from our source. All scallops are carefully handled from the moment of harvest until they arrive at our processing plant to preserve the best texture and ensure the flavor of unsurpassed quality.

OUR QUALITY

The Arteseans advantage consists of the initial hatchery, integral farming, processing, proper cold storage, and all year long distribution in the U.S. and Canada.

At Arteseans we relentlessly focus on providing the healthiest and best-tasting scallops in a better and more sustainable way.





Argopecten purpuratus - Peruvian Premium Scallop

OUR BUSINESS

- Frozen World-Class Seafood, well known for our Premium Scallops
- We transform raw materials into retail-ready frozen packaged seafood
- We provide value added seafood products and recyclable packaging
- National seafood sales under our company's label and private labeling
- Efficiency; product frozen in state of the art continuous freezing tunnels (I.Q.F.)
- Permanent Quality Assurance Systems
- Production throughout the whole year



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ARTESEANS PROCESS

HATCHERY

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

FARMING

Integral farming using Japanese technology in "A" rated marine waters monitored weekly by the national sanitary authority.

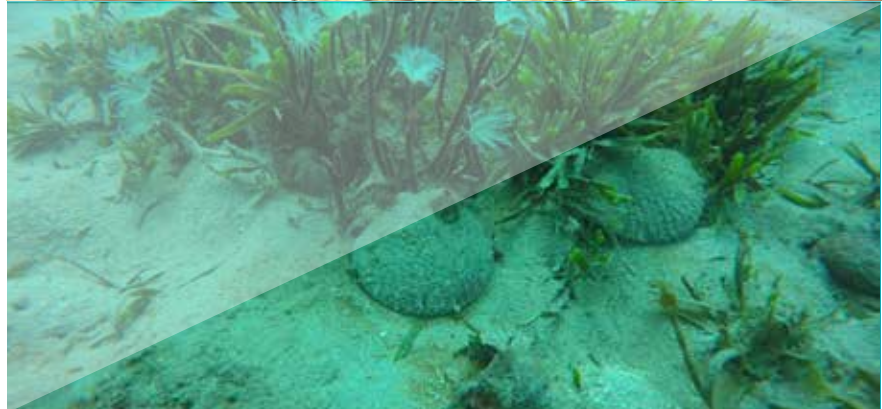
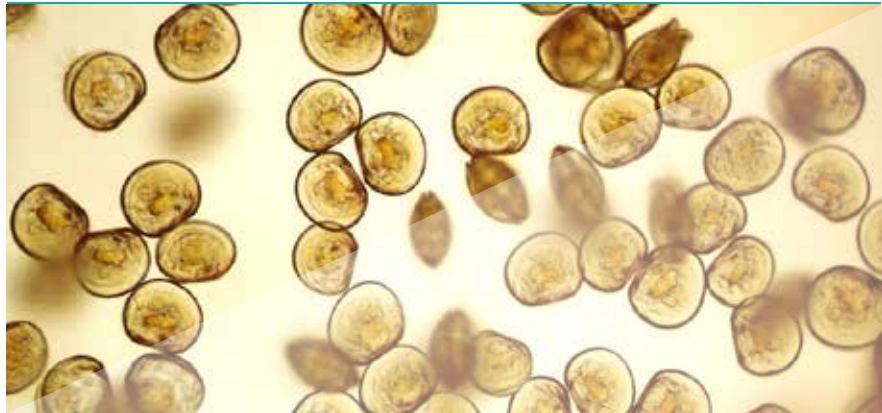
HARVEST

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

PROCESSING

Our premium scallops are processed under the highest international food quality standards. (IFS, ASC, BRC)

Free of chemicals, additives and grit
Each half-shell scallop meat is naturally attached to its original shell for its authenticity
Harvested year round, offering consistent availability and pricing.



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OUR PRODUCTS

All our products are packed under strict guidelines and comply with all HACCP regulations. The product is sanitized and taken to the continuous I.Q.F. freezer where it will reach minus (- 22° F) / (- 30° C) in less than 30 minutes.)

Other:

Stock subject to the first sale
U.E. agreement N° P166-PAI-PRSA
Plant F.D.A. N° 14418337620
Farm F.D.A. N° 16659345558

IQF Premium Scallop Sizes (Pieces / lb):

10-20 | 20-30 | 30-40 | 40-50 | 40-60 | 50-60

**Roe Off
Half Shell Roe Off**

Premium Scallops IQF - Roe Off Dry

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

Premium Half Shell Scallops IQF - Roe Off Dry

Argopecten Purpuratus
Origin: Aquaculture
Chemical Additives: None
Hydration: None
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FOOD SERVICE & RETAIL PACKS

Premium Scallops IQF - ROE Off Dry

RETAIL: 1 lb bag

30 lb Printed master carton

GOURMET CHOICE: 5 lb

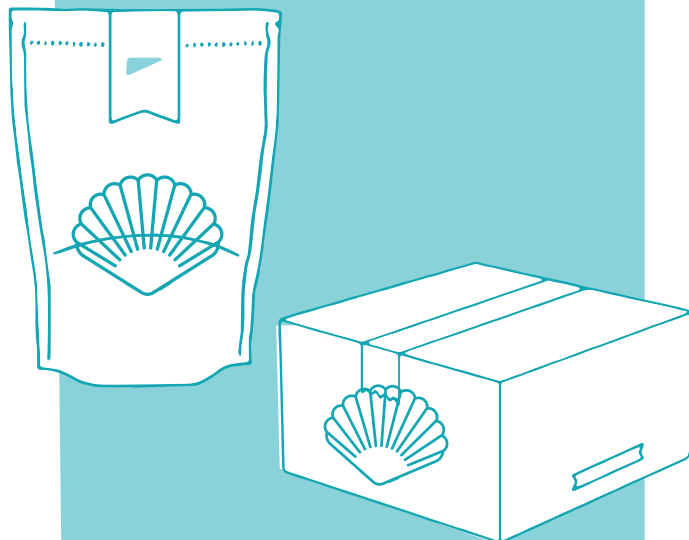
6 x 5 lb bag

30 lb Printed master carton

SCALLOPS ON THE HALF SHELL

12 count / 12 bags per case / 144 units /
scallop total | Printed master carton

All Natural-Dry | Diver-Caught
Farm Raised



**Finest Quality
World-Class Scallops
Peruvian Sustainably Farmed**



OUR COMMITMENT

Arteseans Seafood is a company with a clear purpose: to provide the healthiest, most delicious seafood responsibly and ethically. We are committed to helping our customers sell more value products by providing farm-direct procurement, processing, and delivering sustainably sourced seafood. We are continually innovating and researching to ensure we offer a product that meets the highest standards.

RESPONSIBLY SOURCED

At Arteseans Seafood, we believe there is much more to being in the seafood business; we are changing lives and building community and culture. Arteseans obtained recognition from the Aquaculture Stewardship Council (A.S.C.), meeting strict environmental and social welfare conditions fulfilling the highest environmental and social standards of practice.

We are committed to providing the highest quality, responsibly-sourced seafood available.





For more information visit
www.arteseanseafood.com

Contact us

Please use the provided form for any questions about Arteseans Seafood, and we will get back to you as soon as possible:

Wholesale

Please email us about buying seafood with wholesale pricing, half or full container. Be sure to include: products you are interested in, phone number, email, and your address for delivery.

Arteseans Seafood
info@arteseanseafood.com



Arteseans
THE SEA IS OUR FAMILY

