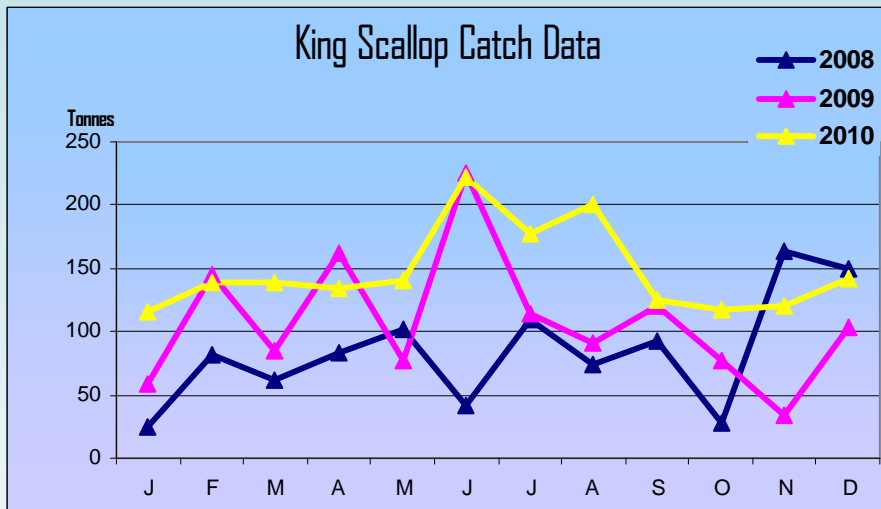


## Seasonal Factors

The chart below show the quantities of King Scallop landed in Ireland over the last three years. While there is some variation in the landing patterns for King Scallop they are generally available all year round.

Queen Scallops are harvested in much smaller quantities with just a few tonnes being landed each year. The months August to November are the most productive time of the year for this fishery with minimal or no landings occurring during the rest of the year.



## SFPA Offices and Contact Details

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### An Daingean

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### Ros an Mhil

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## Consumer Advice

### Scallops



**Safe Sustainable Seafood**

# From Tide to Table - Safe and Sustainable

Scallops are a shellfish species which in Ireland are generally harvested from the wild. The white muscle and orange gonad are usually consumed with the remaining parts being removed or 'shucked'. There are two species of scallop fished in Irish waters the King Scallop - *Pecten maximus*, and the smaller Queen Scallop *Aequipecten opercularis*, which are the less common of the two species. King Scallops are landed throughout the year while the high season for Queen Scallops (also called Queenies) is August to November.

## Conservation Essentials



Fisheries conservation measures in place which are intended to promote the sustainability of scallop stocks, include minimum landing sizes and requirements to hold official authorisations.

The minimum size at which King Scallops may be landed and sold is 100mm measured across the widest part of the shell.

The minimum size at which a Queen Scallop may be landed and marketed is 40 mm across the widest part of the shell.

The sale of Irish scallop at smaller sizes is prohibited. If you find undersize scallop being sold or offered for sale then please report this to your local SFPA office.

## Consumer Safety

- ✓ Always purchase scallop from a reputable retailer who follows good food handling practices
- ✓ Ensure the product is refrigerated or well iced when purchasing.
- ✓ Check the best before date (where relevant) and ensure there is sufficient shelf life remaining for your intended consumption date.
- ✓ Purchase at the end of your shopping trip and place in refrigerated storage as soon as possible.
- ✓ If purchased frozen defrost in the refrigerator prior to use.
- ✓ Dispose of any product which has not been consumed within the 'use-by' date.
- ✓ If buying a pre-packed product ensure the packaging is intact.
- ✓ Pre-packaged products containing scallop should be labelled with the name of the product, instructions for use/storage, a list of ingredients, the net quantity, production method, and origin of the product and the name and address of a supplier in the European Union.
- ✓ The packaging should also display a date of minimum durability and an approval number - an oval shaped mark with a unique identification number. This is your assurance that the product originated from a premises approved by the SFPA or other competent authority.

Under Food Safety Regulations, all food business operators are obliged to produce safe food.

As with many shellfish, a particular consideration is the potential presence of naturally occurring marine biotoxins in the scallop meat. Ireland operates a comprehensive biotoxin monitoring programme to manage this possibility.

In scallops, the biotoxin of most concern is Domoic Acid, a naturally occurring chemical associated with some marine phytoplankton (algae).

To protect the consumer, all landings of Irish caught scallop are tested for the presence of Domoic acid prior to being placed on the market. Only batches which are found to be within legal limits may be placed on the market for human consumption.

Concentrations of biotoxins tend to be lowest in the scallop muscle meat so for this reason, Irish scallops are generally 'shucked' before sale, although they may be sold in the shell if all parts of the scallop meat test safe for human consumption.

## Point of Sale Information for Unprocessed Scallop

Under Fish Labelling Legislation, the consumer must be provided with certain basic information regarding unprocessed fish offered for sale - e.g. fish at a supermarket fish counter or in a fishmongers .

This information must, at a minimum, include the common name of the species, the method of production i.e. whether caught wild or farmed and the area where caught. Additional information, including more precise details as to the catch area, the scientific name (e.g. *Pecten maximus*) may be provided, but is not legally required.

