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Virginia Sea Grant Marine Advisory Program

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Scallops

Guidelines To Improve Quality: The Use of Insulated Totes at Sea

Product mishandling and exposure to warm temperatures result in discoloration and wafering of scallop meats. The following recommendations for the proper use of insulated totes can help ensure that you land high quality scallops.

- 1 Shuck scallops into clean buckets containing seawater. When the seawater temperature is approximately 70°F, add a small amount of ice.
- 2 On an hourly basis, thoroughly wash scallops so that they will not need to be washed again at bag-up time.
- 3 Transfer scallops to holding totes. Hold scallops in insulated totes containing an ice and seawater mixture. For every basket of ice, add the equivalent of at least 2 baskets of seawater. Mark water level inside of totes to provide consistency.
- 4 Bag-up should be at 6 or 8 hour intervals. If scallops are properly washed, bagging can take place directly from totes.
- 5 After bagging, rinse bags with clean seawater and immediately place in a chill-bin, covered with ice for 6 to 8 hours.
- 6 Before permanent stowage, scrub bags with a nylon bristle brush, using clean seawater in the process.
- 7 For permanent stowage, use enough ice so that bags do not come in contact with the bin walls or boards, or with each other.
- 8 After each watch or bag-up, thoroughly clean—with clean seawater—insulated totes, wash bin and all tools used on deck to bag scallops.



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