Federal Ministry
for Economic Cooperation
and Development

Partners in
Transformation
Import Promotion Desk

Import product information

Scallops

One of the ocean's finest delicacies

Scallops are considered the true gems of the ocean. Found in cold and temperate coastal waters, the-yare among the most prized shellfish in the world, reaching impressive sizes depending on the species. Their firm, ivory-colored flesh is naturally sweet in flavor, delicate in texture, and exceptionally versatile in preparation. Scallops are often compared to premium seafood such as lobster or monkfish.

Culinary experience

Thanks to their sweet, buttery flavour and firm yet tender texture, scallops offer a unique culinary experience. When pan-seared, they develop an aromatic caramelised crust while remaining juicy inside. Their delicate taste is preserved particularly well when gently steamed or poached. They can also be served raw as carpaccio or tartare, where their pure, slightly nutty aroma stands out.

Scallops fit perfectly into both gourmet gastronomy and light, modern cuisine. Their high protein content and naturally low fat levels make them a wholesome, elegant ingredient suitable for a wide range of preparations.

Market potential

Scallops are well recognised and in high demand in the European premium market, particularly in the fields of gastronomy, hotels and fine dining. Consumers and professional buyers increasingly value seafood products that combine premium quality with sustainability and traceability.

Scallops produced through suspended aquaculture offer a strong value proposition for this market segment. Their consistent size, firm texture and clean flavour profile make them highly attractive to chefs, retailers and environmentally conscious consumers alike.

The combination of responsible production methods, reliable product quality and internationally recognised certifications further strengthens the market potential of sustainably farmed scallops.

Quality

- Sustainable suspended aquaculture
- ASC, Organic-EU, BRCGS certified

Characteristics

- Ivory-coloured, firm yet tender flesh
- Naturally sweet, delicate flavour
- High versatility in preparation
- Suitable for gourmet and everyday cuisine

Get in touch with us!

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Sustainable suspended aquaculture

Scallops farmed using suspended rearing methods, as employed in countries such as Japan and Chile, grow naturally in the water column. They are attached to lantern nets or longlines, which are kept far above the seabed. This method is considered one of the most environmentally responsible forms of shellfish aquaculture.

Unlike bottom-based farming systems, suspended aquaculture avoids direct contact with seabed sediments and minimises disturbance to benthic habitats. These systems benefit from stronger currents and improved water exchange, which enhances the supply of oxygen, increases feeding efficiency and reduces waste build-up. The elevated position also reduces the risk of pathogen settlement and parasite transmission compared to dense seabed populations.

In addition, suspended cultivation enables more precise control of stocking densities, selective harvesting of specific size classes and continuous growth monitoring. These factors lead to more uniform sizing, improved muscle development, cleaner shells and consistent product quality.

The entire production process can be monitored and traced from spat to harvest, supporting transparency, food safety and compliance with international sustainability standards.

The IPD partner companies that stock scallops use the sustainable suspended aquaculture method to ensure that their products are both environmentally responsible produced and of high quality. Many of them are certified according to ASC or Organic-EU.

Sourcing

The Import Promotion Desk (IPD), the German initiative for import promotion, supports European importers in purchasing scallops and arranges contact with carefully vetted producers in Peru. When pre-selecting companies, the IPD takes into account criteria such as product quality, exportability and capacity, as well as compliance with international standards and certifications, particularly with regard to sustainable production. The IPD experts make sure that small producers are paid fairly, that sustainability and social responsibility are a top priority for these companies and that certifications are available or planned. Companies that are not yet certified must seek a certification in order to be included in the IPD programme.

Nutritional values:

- Calories: ~88 kcal
- Fat: 0.5–1 g
- Cholesterol: 33 mg
- Sodium: ~60 mg
- Carbohydrates: ~3 g
- Fibre: 0 g
- Protein: ~16–20 g
- Omega-3 fatty acids: ~0.2 g
- Vitamins: Rich in B12, B6, E
- Minerals: High in selenium, zinc and magnesium

Advantages:

- Naturally low in fat and calories while providing high-quality protein.
- Rich in essential nutrients such as vitamin B12 and selenium, supporting metabolism and immune function.
- Naturally sweet, delicate flavour that appeals to gourmet cuisine and everydaycooking alike.
- Suitable for various preparations: searing, steaming, grilling or serving raw
- Sustainably produced in suspended aquaculture, with zero feed and zero additives.
- Environmentally beneficial thanks to natural water filtration and no seabed impact.

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