

Far West Scallops



Specification sheet – Wild caught, Australian scallops

About

Common names -	Southern Saucer Scallop or Ballot’s Saucer Scallop
Scientific/Latin name –	Ylistrum balloti
Country of Origin –	Caught and packaged in Australia
Catching method –	Otter trawl (100mm mesh, exclusion devices)
Fishing zone –	West Australian coast, FAO 57.5.2
HS Code –	030722



Fisheries/Season

Fishery	Season open *	Season close
Abrolhos Islands and Mid-West Trawl Managed Fishery (MSC certified)	1 March	31 August
Shark Bay Scallop Managed Fishery**	1 May	30 April (following year)
South Coast Trawl Fishery	1 May	31 October

• The opening and closing dates for the fishing seasons can change from one year to the next depending upon abundance and the condition of the scallops

** Shark Bay has an in-season closure for the breeding season, usually from June or July until October

Grading

Scallop Meat

Size	Average number of pieces per pound
10/20	10 to 20
20/30	20 to 30
20/40	20 to 40
40/60	40 to 60

Half Shell Scallops

Size	Average number of pieces per pound (meat)
XL	10 to 20
L	20 to 30
M	20 to 40

Packaging

Scallop Meat

	6 x 2kg (block)	8 x 1kg	16 x 500g	20 x 300g
Carton net weight	12kg	8kg	8kg	6kg
Carton size in mm (l x w x d)	595 x 317 x 86	310 x 195 x 374	310 x 195 x 374	595 x 317 x 86

Half Shell

	6 dozen
Carton contents	72 pieces = 2.8kg (approx.)
Carton size in mm (l x w x d)	595 x 317 x 86