



**FAO27**  
SEAFOOD THE RIGHT WAY

Selection

# Other Scottish Specialities

Brown Crabs, Lobsters, Scallops... and much more.

## FAO27's partners

FAO27 supports Scottish seafood producers; in particular artisan fisheries and family-run businesses in the north of Scotland for whom production is seasonal and who face difficulties securing local and export trade opportunities.

FAO27 is committed to this sector because it is a pillar of the Scottish economy and an important part of its culture; the fisheries sector constitutes a main source of income for a large number of families. Furthermore, the sector plays a key role in delivering high quality produce to professionals of European gastronomy.

The inspiration for the company name came from the official grid reference for the North Sea fishing sector in which the seafood is caught, and helps remind customers of its provenance.



### Product specifics:

Depending on the season, FAO27 can provide brown crab, live lobster, scallops and other specialities. Find out more by visiting [www.fao27.com](http://www.fao27.com)

### FAO 27: OUR COMMITMENTS

The goals and aspirations of the fishermen and processors, who are our local partners, are at the heart of everything we do. It can be a real challenge for a small family fishing boat or a local processor to reach the most profitable markets and get the best possible prices for their produce. We work closely with our partners to obtain that market insight and to provide the best quality fish and shellfish, when and where it's required, at the best price.

Scotland, artisan fisheries, FAO27 (Freshness and Origin, 27 for Traceability): Scotland quality mark.

- Scallops (fresh or frozen)
- Cooked brown crab claws (fresh or frozen)
- Cooked brown crabs (fresh or frozen)
- Crabmeat (fresh or frozen)
- Loin (Cod, Haddock, Coley)
- Large, skin-on fillets (Cod, Hake, Coley)
- Cooked langoustines

