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**FISHERIES**



## Sampling Protocol Changes To Investigate Poor Quality Scallops

Research Set Aside (RSA) scallop surveys conducted in 2015 raised some concern over the presence of “poor quality” Atlantic sea scallops in the Mid Atlantic region.

These “poor quality” scallops may contain nematode parasites and/or “grey meats” which can make them less marketable and more likely to be discarded.

Members of the New England Fishery Management Council (NEMFC) Scallop Advisory Panel and the Scallop Committee requested an increase in observer biological sampling of scallops when these poor quality meats are observed on a trip. This will help managers and the fishing industry to better understand the distribution, prevalence, and source of this problem. Observers will be collecting scallop samples for Virginia Institute of Marine Science (VIMS) and University of Massachusetts (SMAST) for analysis.

Continued cooperation from captains and crew members will be essential to the success of the research. Results of this research will be shared with the NEFMC Advisory Panel and Committee. If these poor quality scallops are encountered vessels should:

1. Notify the observer who will increase biological sampling of scallops
2. Observers will obtain shell heights and ask the crew to shuck and separate the scallops into “good” meats and “poor quality” meats (i.e. the meats are grey and/or have nematode worms)
3. Observers will obtain meat weights and volumetric measurements from the shucked samples
4. Observers may ask to freeze a small sample of the meats for analysis

If you have any questions please contact the National Marine Fisheries Service Industry Funded Scallop Observer Program.

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Photos of Nematodes and  
Grey Meat Scallops  
Courtesy of SMAST

For more information or questions regarding observer coverage requirements, visit [www.nefsc.noaa.gov/femad/fsb/](http://www.nefsc.noaa.gov/femad/fsb/)