



SNOW CRAB - LEG AND BODY MEAT

Chionoecetes japonicus, Chionoecetes opillo

Snow crab is beloved and a crowd favorite for its subtly sweet flavor and delicate, fibrous white/red meat. The name comes from the environment where it lives, which is in icy-cold (below 4 degrees Celcius) part of the North Atlantic Sea and Northern Pacific Ocean. It is versatile and can be used for a variety of cuisines like sushi, crab cakes, salads, soups, sandwiches, and stir-fries. Salt, warm melted butter, mayonnaise, and lemon juice are common complementary condiments.



Packing: 6x5 lbs, VP
 Sizes: 70% body, 30% leg meat; 100% net weight



Fishing Method: harvested with pots/traps over muddy sandy bottoms, depth 30-1500ft



Shelf-life: 24 months from production date when in optimal frozen temperature.



Flavor/Dietary information: sweet, lean meat; good source of protein, omega-3's, and vitamins



Premium grade, Cooked, Block, Wild Caught



Preparation: boil, grill, steam, roast, bake



Source/Origin: Korea/ China



**QUALITY | SUSTAINABILITY
 RELIABILITY | INTEGRITY**



Conservation status: Wild caught



Inner box:



Carton:

