

# Great Northern Products, Ltd.

Warwick, Rhode Island 02887 U.S.A.

Email: sales@northernproducts.com

Ph: 401-490-4590 Fax: 401-490-5595



## Antarctic King Crab Meat (Centolla)

### General information:

Wild Caught deep sea king crab, from Chile.

**Latin Name:** *Lithodes santolla* (= *L. antarcticus*)

**Brand Name:** Royal Sea,<sup>®</sup> packed for Great Northern Products, Ltd. Crabs are harvested using specialized crab traps capable of withstanding 2000- 3000 feet depths where the King Crab congregate on the sandy/stony seabed! Crabs are delivered live and kicking to the processing plant, which operates under full HAACP plan.

### Fishing Season:

Wild Harvest FAO catch area: 87 (Chile, in Magellan Strait) Production season July thru December in the frigid waters of the Chilean Antarctic. Sustainability managed by SERNAP (Chilean govt. agency)

### Product Available/Frozen:

Foodservice Pack 6x5lbs cases. Five pound blocks shrink-wrapped and sleeved in 5# printed inner carton. (Retail packaged product on a contract basis can be discussed) blocks comprised of 60% red leg meat and 40% white body meat, carefully cooked to perfection. Shelflife: 18 months Open Code-dating system: Day/Month/Year.

### Sensory characteristics:

Rich, bold king crab flavor, similiar to Alaska King Crab (succulent, sweet!). Firm, meaty texture perfect for every king crab recipe. Bright red leg meat and snow white body meat.

### Ingredients:

Crab meat, salt.

### Warehouse Specifications:

Master Case dimensions:

17" x 12" x 7", Gross Weight 35lbs

Pallet Configuration:

10 cases per tier, 7 tiers per pallet



### NUTRITIONAL VALUE (Per 100gr)

Energy (Calories)	84
Protein	17.6gr
Total Fat	.67gr
Omega-3 fatty acids	-
Cholesterol	42mg
Minerals	N/A
Sodium	559mg
Potassium	112mg
Calcium	N/A
Carbohydrates	.5gr