

Great Northern Products, Ltd.



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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,® 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 HACCP 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:

Ingredients: crab meat, salt.

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.

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