



**GREAT NORTHERN
PRODUCTS, LTD.**

SNOW CRAB

Chionoecetes opilio



Warehouse Specifications:

Master Case Dimensions:

Various

Gross Weight:

Pallet Configuration:

Nutritional Value:

Per 100gram serving size

Calories (kcal)	90
Total Fat	1.18g
Saturated	0.143g
Monounsaturated	0.256g
Polyunsaturated	0.422g
Cholesterol	55mg
Sodium	539mg
Total Carb	0.0g
Dietary Fiber	0.0g
Sugars	0.0g
Protein	18.50g
Vitamin A	150iu
Vitamin C	7.0mg
Calcium	26mg
Iron	2.50mg

General Information:

Snow Crab is a very popular shellfish from coast to coast. Snow crab is pot caught in the north Atlantic Ocean & Bering Sea. Snow crab is easily found in many seafood and Asian buffets and highly promoted by retail supermarkets all across the United States. Snow crab is extremely popular in Japan.

Latin Name:

Chionoecetes opilio

Fishing Season:

North Atlantic: Varies by area, generally spring & summer. **Bering Sea:** Mid October - end May. The length of the actual fishing seasons can vary from year to year.

Average size and Weight:

Clusters: 4+, 5/8, 8+, 10+, 12+ (ounces per cluster).

Product Available / Frozen

Cleaned, cooked and processed in clusters, meat and cocktail claws. Meat: Leg, combo and salad. Extraction grade.

Sensory Characteristics:

Snow crab meat is very tender and sweet. Claw and leg meat is white with hints of orange and red. The body meat is bright white and very flavorful.

COOL: wild caught, Canada or USA

Ingredients:

Snow Crab, Salt, Water

Quality Control: HACCP & CFIA approved



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