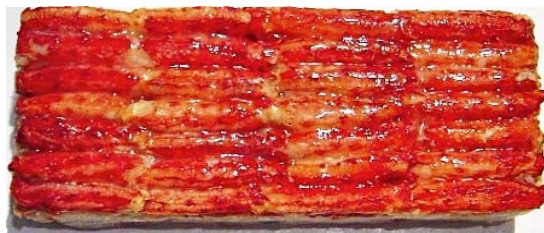




CHILEAN KING CRAB

Lithodes Santolla (=L.antarcticus)

Centolla



Warehouse Specifications:

Master Case Dimensions:

Gross Weight:

Pallet Configuration:

Nutritional Value:

Per 100gram serving size

Calories (kcal)	97
Total Fat	1.54g
Saturated	0.133g
Monounsaturated	0.185g
Polyunsaturated	0.536g
Cholesterol	53mg
Sodium	1072mg
Total Carb	0.0g
Dietary Fiber	0.0g
Sugars	0.0g
Protein	19.35g
Vitamin A	29iu
Vitamin C	7.6mg
Calcium	59mg
Iron	0.76mg

General Information:

Chilean King Crab Meat (*Lithodes Antarticus*) is packed from crab caught in cold pure ocean waters off the coast of southern Chile. The brilliant bright red and pure white colors of the meat, its naturally buttery sweet succulent flavor, and incredible texture is an epicurean delight.

Latin Name:

Lithodes antarcticus

Fishing Season:

The established fishing season in Chile allows harvesting July thru November.

Average size and Weight:

Only male crabs are used for processing for sustainability purposes, They can reach up to 10 feet across, but have only 40% Usable product.

Product Available / Frozen

Cooked Meat 5# Blocks vac pac	
All Leg Meat	100%
2 Leg Combo Meat	60/40
3 Leg Combo Meat	60/40
4 Leg Combo Meat	60/40

Sensory Characteristics:

Bright red pigment and pure white meat along with the sweet briny succulent flavor and delicate texture of the Chilean King Crab Meat make it a prized crab meat the world over.

COOL: wild caught, Chile

Ingredients:

Crab, Water, Salt

Quality Control: HACCP



Great Northern Products, Ltd.

PO Box 7622

Warwick, RI 02887 USA

Phone: + 1.401.490.4590

Fax: + 1.401.490.5595

Domestic@NorthernProducts.com

www.NorthernProducts.com