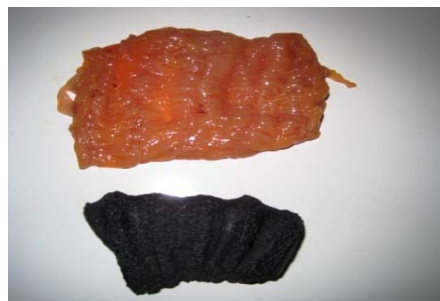




Atlantic Sea Cucumber

Cucumaria rondosa



Warehouse Specifications:

Master Case Dimensions:

Gross Weight:

Pallet Configuration:

Nutritional Value:

Per 100gram serving size

Calories (kcal)

Total Fat

Saturated

Monounsaturated

Polyunsaturated

Cholesterol

Sodium

Total Carb

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

General Information:

Sea cucumbers live in either deep or shallow ocean depths. They are generally shaped like a vegetable cucumber, are soft and come in many colors and body styles. Sea cucumbers may have spines, they may be smooth, or they may be segmented.

Latin Name:

Cucumaria rondosa

Fishing Season:

Usually Available the year round, as seasons run throughout the year.

Average size and Weight:

They may be as small as 0.75 inches or as large as 3 feet. They may live as long as 10 years. Weighing less than 1oz to several Lbs.

Product Available: Frozen & Dried

Whole round frozen

Frozen meat

Dried skins with meat on (fillets)

Dried cleaned skins

Sensory Characteristics:

The muscles taste like clam meat, are also extracted from the sea cucumber. The quality and value of sea cucumbers is dependent on the thickness of the body wall, odor, skin coloration and texture.

COOL: Wild caught, Canada

Ingredients:

Sea Cucumber

Quality Control: HACCP & CFIA approved



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