



**GREAT NORTHERN
PRODUCTS, LTD.**

CANADIAN ROCK CRAB

Cancer irroratus



Warehouse Specifications:

Master Case Dimensions:

14" x 10" x 7.5"

Gross Weight: 33lbs

Pallet Configuration:

10 Cases per tier, 7 tiers per pallet, 6 Blocks per case, 5lbs each block

Nutritional Value:

Per 100gram serving size

Calories (kcal)	86
Total Fat	0.97g
Saturated	0.132g
Monounsaturated	0.167g
Polyunsaturated	0.317
Cholesterol	59mg
Sodium	295mg
Total Carb	0.74g
Dietary Fiber	0.0g
Sugars	0.0g
Protein	17.41g
Vitamin A	90iu
Vitamin C	3.5mg
Calcium	46mg
Iron	0.37mg

General Information:

Wild caught Rock Crabs are harvested in the cold, clean waters adjacent to Canada's pristine maritime provinces. This hearty crab is caught in traps, generally by same fishermen that harvest Canada's lobsters. Crabs are landed live and kicking at the docks where the processor plants are located.

Latin Name:

Cancer irroratus

Fishing Season:

The directed coastal fishery runs July thru September, with incidental zones opening thru October. Sustainability is regulated by Canada DFO; all licenses require mandatory log book, all catches recorded @ dock.

Average size and Weight:

Male crabs range in size from 7 -15cm (carapace width), females must be immediately returned to the water.

Product Available / Frozen

Primary frozen product is cooked meats, available in 100% Leg (claw), combination, and salad (body/shoulder) packs. Meats are 100% natural, no additives, preservatives or colorings used. Whole cooked crabs are produced for export.

Sensory Characteristics:

Exquisite fresh ocean smell, lean sweet, flaky meat. Rich and wholesome crab flavor, rock crab is the preferred ingredient for most crab cake manufacturers.

COOL: Wild Caught, Canada

Ingredients:

Rock Crab

Quality Control: HACCP & CFIA Approved



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