

JONAH CRAB

Cancer borealis



Warehouse Specifications:

Master Case Dimensions:

Gross Weight: Pallet Configuration:

Nutritional Value:

Per 100gram serving size

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

General Information:

Harvested from the cold clean waters of the Atlantic Ocean from Southern Canada to Rhode Island. Live crab is delivered to our plants daily where it is cleaned and then cooked in a state of the art HACCP inspected plant. From there it either goes to claw-on cluster production or our meat packing lines. Cooking a clean crab ensures the highest quality and flavor. **Come taste the**

difference!

Latin Name:

Cancer borealis

Fishing Season:

JONAH CRAB: usually available October - June depending on weather conditions

Sensory Characteristics:

The claw and leg meat is pink with a sweet, delicate flavor, Jonah body (salad) meat is predominantly white with a clean natural, sweet taste.

Cool: wild caught, Canada or USA

Ingredients:

Jonah Crab, Salt

Quality Control: HACCP & CFIA approved

Average size and Weight:

Varies depending on selections ordered. i.e. clusters, meat, salad meat.

Product Available / Frozen

Frozen, cooked; claw on clusters dry pack of all leg, salad or 80/20 combo packs Triple scored claws available and cocktail claws on a limited basis
All natural, chem Free



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