

SOUTHERN ROCK CRAB

Cancer edwardsii





Warehouse Specifications:

Master Case Dimensions: 17" x 12" x 7 "

Gross Weight: 35lbs

Pallet Configuration:

10 Cases per Tier 8 tiers per pallet 6 blocks 5lbs each per case

Nutritional Value:

Per 100gram serving size

Calories (kcal) 110 Total Fat 1.24g Saturated 0.168g Monounsaturated 0.214g Polyunsaturated 0.407g Cholesterol 76mg Sodium 378mg Total Carb 0.95q Dietary Fiber 0.0g Sugars 0.0g Protein 22.32g Vitamin A 104iu Vitamin C 3.6mg Calcium 59mg Iron 0.43mg

General Information:

Wild harvested rock crab from Chile thrive in the sandy seaweed covered seabeds all allong Chile's Coast. This crab is sometimes referred to as the "Chilean Stone Crab"

Latin Name:

Cancer edwardsii

Fishing Season:

Wild Harvested FAO catch Zone 87 (Chilean Coast) using pots or baited traps. The fishery is open all year with peak production January thru May. Only males are harvested, all females are returned to the sea.

Average size and Weight:

Market size crabs average in size from 3/4lb - 1lb. They have a thick hard shell.

Product Available / Frozen

Frozen Cooked Meat 5# Blocks Combo 80% leg/claw & 20% salad All leg/claw Salad (body)

Sensory Characteristics:

Sweet natural crab flavor. The claw meat is especially plump and juicy. The salad meat is a wholesome off-white. This delectable crab is especially well suited for all Dungeness, Jonah & Rock Crab Recipes.

COOL: wild caught, Chile

Ingredients:

Rock Crab, Salt

Quality Control: HACCP & SERNAPESCA approved (Chilean Fishing Authority)



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