



CHILEAN SNOW CRAB

Paralomis granulosa

Centollon



Warehouse Specifications:

Master Case Dimensions:

4x2.5#, 6x5#

Gross Weight:

Pallet Configuration:

Nutritional Value:

Per 100gram serving size

Calories (kcal)	90
Total Fat	1.18g
Saturated	0.143g
Monounsaturated	0.256g
Polyunsaturated	0.422g
Cholesterol	55mg
Sodium	539mg
Total Carb	0.0g
Dietary Fiber	0.0g
Sugars	0.0g
Protein	18.50g
Vitamin A	150iu
Vitamin C	7.0mg
Calcium	26mg
Iron	2.50mg

General Information:

This pristine "artisan" fishery allows for the highest quality catch possible. The crabs inhabit cold waters up to 300' deep.

Latin Name:

Paralomis granulosa

Fishing Season:

Wild Harvest FAO area 87 (Chile, in Magellan Strait) Fishing occurs January thru September. This inshore fishery is worked by fisherman using traps, holding the catch in seawater "tanks" aboard small boats. Plant operates under full HACCP plan, and is registered with USA FDA.

Average size and Weight:

Males can grow to a size (carapace width) of about 15 centimeters. Only male crabs that meet or exceed the minimum legal size of 95 mm may be harvested.

Product Available / Frozen

Available in cooked, frozen meat form. Red leg and claw meat (40%) at the top and bottom, white body meat (60%) in the middle. Block is vacuum packed and inserted in a printed colored sleeve box.

Sensory Characteristics:

Fully Cooked, ready to eat. Visually attractive bright red leg/claw meat "wrapped" around snow white shoulder meat. Sweet natural subtle snow crab flavor.

COOL: wild caught, Chile
5lb machine picked Chile
2.5lb hand picked Indonesia

Ingredients:

Snow Crab Meat, Salt

Quality Control: HACCP



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