



# ALASKAN KING CRAB MEAT

*Paralithodes camtschaticus* (Red King Crab)  
*Lithodes aequispinus* (Golden King Crab)



## Warehouse Specifications:

Master Case Configuration:  
 2x2x2.5 lb

Specification:  
 40% Leg, 60% Salad

## Nutritional Value:

Per 100gram serving size

Calories (kcal)	97
Total Fat	1.54g
Saturated	0.133g
Monounsaturated	0.185g
Polyunsaturated	0.536g
Cholesterol	53mg
Sodium	1072mg
Total Carb	0.0g
Dietary Fiber	0.0g
Sugars	0.0g
Protein	19.35g
Vitamin A	29iu
Vitamin C	7.6mg
Calcium	59mg
Iron	0.76mg

## General Information:

Alaskan King Crab, are the biggest and most sought after crab in the world. King Crab are popular for their huge legs that are loaded with meat and their large, tasty claws. Their preferred habitat is in the coldest waters in the world. King Crab is caught chiefly by commercial fisherman in various areas in the Pacific Ocean near Alaska.

## Latin Name:

*Lithodes aequispinus* (Golden)

## Fishing Season:

King Crab season is during the cold winter months, mainly between October and January. The length of the seasons can vary from year to year, some lasting only a few days to some lasting a few weeks.

## Product Available / Frozen

Block frozen in combo packs with legs arranged on top of block and salad/body meat along the bottom.

## Sensory Characteristics:

They are hailed for their sweet, robust flavor, jumbo size, and snow-white meat.

**COOL:** wild caught, USA and hand-picked in Indonesia

## Ingredients:

Crab, Salt

## Quality Control: HACCP



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