

ROYAL GREENLAND

SNOW CRAB, SECTIONS, SEA-COOKED

5 - 8OZ (142 - 226G), 30 LB (13,608 KG), FROZEN



Snow crabs are an ultimate delicacy from the North with tender and juicy meat that is packed with luscious and delicate flavors. They are caught in the northernmost parts of the North Atlantic and Arctic Ocean, where the cold and clean surroundings make the crabs grow slowly, giving them time to develop their unique taste and texture. Snow crab is low in fat and rich in iodine, zinc, vitamin A and B12, making it a healthy meal with a true twist of luxury.

Snow crab sections are ready to eat after a gentle thawing in the refrigerator, because they are cooked prior to freezing. They are best suited for cold servings such as salads, on buffets, in sandwiches or in sushi, but can also be enjoyed in warm dishes such as risotto and pasta.

INGREDIENTS

Snow crab, salt. Water (protective glaze).

SERVING

The snow crab sections are uniform in appearance and size. They are well complimented by fatty and sour flavors such as a creamy mayo and a slice of lemon to enhance the rich and unique taste of the snow crab.

COOKING INSTRUCTIONS

Remove shell and eat after defrosting

THAWING INSTRUCTIONS

Defrost in refrigerator

CATCHING GEAR

Traps

CATCHING AREA

Northeast Atlantic (FAO 27)

Species	Chionoecetes opilio
Item number	118501000
Net weight incl. glaze	15120 g
Net weight excl. glaze	13608 g
Glaze (%)	8 - 12
Shelflife (days)	720
Storage	Frozen

NUTRITIONAL VALUES PER 100G	
Energy	280 kJ / 70 kcal
Fat	1 g
- of which saturates	1 g
Carbohydrates	1 g
- of which sugars	1 g
Protein	15 g
Salt	0.4 g

ALLERGENS	
Crustaceans	

MASTER DETAILS	
Sales unit	Yes
Gross weight (kg)	15.9
Net weight (kg)	13.6
Height (mm)	175
Width (mm)	427
Length (mm)	570
EAN no.	5740301148081

LANGUAGES ON LABEL	
CHN, EN	