

ALASKAN KING CRAB

Paralithodes camtschaticus.



Warehouse Specifications:

Master Case Dimensions:

Gross Weight:

Pallet Configuration:

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:

Paralithodes camtschaticus.

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.

Average size and Weight:

Product Available / Frozen

Available as IQF single frozen legs or legs with a section of the body attached. They are commonly graded by the count.

Sensory Characteristics:

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

COOL: wild caught, USA, Russia

Ingredients:

Crab, Salt

Quality Control: HACCP

Aquatrading group Seafood.

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