

ALASKAN SNOW CRAB



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(Chionoecetes opilio)

BUYER'S INFORMATION

The Alaska snow crab fishery occurs in the Bearing Sea, traditionally from January to April. Snow crabs are taken in traps, commonly referred to as "pots," on the sandy bottom of the ocean in depths from 30 feet to as far down as 1,500 feet. They are smaller and less red than king crabs and, instead of three sets of legs like the king crab, snow crab have four sets of legs plus two claw arms. Live snow crab average just over 1 pound round weight. The "clusters" are taken off the main body of the crab, cooked, chilled, frozen and then glazed before they are packed into 40 lb. boxes for shipping and sale.

Peter Pan Seafoods uses fresh water in the chilling process which produces a sweeter, less salty meat and requires less preparation time. Full cases will have less than 15% light dirty shell, 5% medium dirty shell and 0% heavy dirty shell and none under 5 oz. cluster weights. This is a higher standard and stricter grading system than industry standards.

FORMS

- 5 oz. / up Ocean Run Clusters
- 8 oz and 10 oz/ up Clusters
- Single Leg Packs

NUTRITION

Serving Size:	4 oz. raw (113g)
Calories:	100
Calories from Fat:	13.5
Protein:	21 g
Total Fat:	1.5 g
Saturated Fat:	0 g
Trans Fat:	0 g
Cholesterol:	60 mg
Sodium:	610 mg
Total Carbohydrates:	0 g
Dietary Fiber/Sugars:	0 g
Omega 3 Fatty Acids:	430 mg

SPECIFICATIONS

Ocean Run 5 oz. to 12 oz. Cluster weights.
80 – 130 clusters per box depending on average weight.

DIMENSIONS

Product Description	Package Size	Net Weight	Gross Weight	Pallet Count	Pattern	Dimensions L" x W" x H"	Cube
All Portions	1/40 lb.	40 lbs	45 to 55 lbs. depending on glaze	20	4 x 5	22.75" x 18.75" x 7.00"	1.73