PASTEURIZED CRABMEAT



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- Wild caught, responsibly sourced, fully traceable
- Buy direct from fisherman, never buy pre-picked meat on open market
 - Ensures sustainability, traceability and quality standards are met
- 100% Blue Swimming Crab Meat (Portunus Pelagicus only)
 - No mixing, no blending different types of crab
- 12 month shelf life from production
- Blue Swimming Crab (meat only) is less expensive alternative to in shell product like Snow Crab and King Crab

JUMBO LUMP

Whole, Unbroken Lump Meat) **Applications:** Premium Crab Cakes,

Crab Cocktails

LUMP

Broken Lump, Shoulder / Body Meat

Applications: Casseroles, Seafood Pasta,
Seafood Salad

CLAW

Full Claw, Arm & Leg Meat **Applications:** Crab Bisque, Seafood Sauces,

Crab Cakes, Garnish, Salads

SPECIAL

Broken Shoulder / Body Meat

Applications: Seafood Salad, Crab Dip,
Crab Spread



HSF Item # 461212 DOT Item # 784501



HSF Item # 461216 DOT Item # 784502



HSF Item # 461220 DOT Item # 784504



HSF Item # 461218 DOT Item # 784503

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