



Wild Alaska

SNOW CRAB

FLAVORFUL, ELEGANT, WIDELY APPEALING

Alaska Snow Crab is truly one-of-a-kind shellfish that's simple yet distinctive, with delicately sweet, snowy white flesh that belies its tremendous value and widespread popularity. The trademark big clusters guarantee a memorable presentation, dramatic alone as an appetizer or entrée, or as the centerpiece of a salad, soup, surf-and-turf, seafood platter or buffet.

A SEASONAL DELICACY, AVAILABLE YEAR-ROUND

All Alaska Seafood is wild and pure, responsibly managed for continuing abundance. Crab harvesting seasons are timed to ensure optimum quality and are strictly limited to ensure sustainability. Alaska Snow Crab is harvested during the fall and winter season, and is available frozen throughout the year, ensuring a steady supply of superior quality product.

WIDE CHOICE OF CONVENIENT FORMS

Alaska Snow Crab is available cleaned and precooked, in cocktail claws, clusters, whole legs, split legs or lightly scored 'Snap 'n Eat' legs—all easy to prepare and consistent in quality, with uniform meat in-fill and shell condition.

GREAT VALUE AND VERSATILITY

Alaska Snow Crab is recognized as one of today's best shellfish values, thanks to its delicious flavor, stunning appearance and ease of preparation. It also enjoys widespread consumer appeal, whether steamed, sautéed, or broiled.

SUSTAINABLY SOURCED

Alaska has pioneered the standard for sustainable, eco-friendly fisheries management. Unlike many of the world's other fish populations, Alaska's are managed for protection against overfishing and sources of habitat damage. By proactively ensuring a healthy, wild and sustainable harvest, Alaska is protecting its superior seafood for future generations.

The Alaska Seafood logo affirms your support for SUSTAINABLE FISHERIES.



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NUTRITION FACTS

Serving Size: 3.5 oz. (100g)
Cooked, Edible Portion

Calories	115
Protein	24g
Total Fat	1.5g
Saturated Fat	<.5g
Sodium	690mg
Cholesterol	70mg
Omega-3 Fatty Acids	500mg



COMMON MARKET NAME(S):

- Alaska Snow Crab
- Opilio
- Bairdi
- Tanner

SCIENTIFIC NAMES:

- Chionoecetes opilio
- Chionoecetes bairdi

HARVESTING SEASONS:

- Harvested October through mid-February or until quota has been met

SIZES:

- Average 0.5-1.3kg.
- Opilio: 0.6-1.1kg.
- Bairdi: 1.1-1.8kg.

HABITAT:

- Common at depths less than 200 meters and on mud habitat in the Bering Sea
- Dependent on specific bottom habitats throughout their juvenile and adult life stages

HARVEST METHOD:

- Pots

FOOD SAFETY:

- HACCP

ADDITIVES:

- None

PRODUCT FORMS:

- Fresh: cooked whole or clusters/sections; legs; meat; cocktail claws
- Frozen: raw or cooked whole; raw or cooked clusters/sections; legs; fancy meat
- IQF merus meat; cocktail claws
- Clusters/sections are typically graded 5 oz./up, 5/8 oz., and 8 oz./up

PRODUCT PACKING:

- Whole cooked crab, blast or brine frozen, and packed in 9 to 22 lb. cartons
- Clusters/sections brine or blast frozen in 9, 11, 13 and 18kg. cartons
- Claws packed in 1.3kg. bags in and 8kg. master carton
- Legs (regular and Snap 'n Eats) packed in 4.5 to 11 kg. cartons
- Meat (fancy and merus pack) packed in 2.2 lb. blocks

FOOD SOURCE:

- Includes bivalves, brittle stars, crustaceans (including other snow crabs), polychaetes and other worms, snails, and fish

OTHER INFORMATION:

- Sweet, delicate flavor with snow-white tender meat texture



Wild, Natural & Sustainable®

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For more information and promotional materials, visit the Alaska Seafood Marketing Institute at alaskaseafood.org