

# Pacific Surf Crab Meat



Pacific Surf Crab has a purity and a sweetness far beyond any other crabs because of its diet. The Pacific Surf Crab feeds in the cold glacial ocean waters on Chilean Razor Calms. This gives the meat its special quality of succulence, sweetness and tenderness. The pure white body meat along with the claw and leg meat possess a buttery essence while remaining amazingly light. The meat strands are so fine that the Pacific Surf Crab Meat virtually melts in your mouth. We invite you to compare the taste and texture of the Chilean Surf Crab Meat with the crab meat traditionally used in favorite recipes. Seatech Pacific Surf Crab Meat will provide an unfailingly superior alternative.

- 12 x 1 pound quick frozen tray pack
- 40% claw and leg meat; 60% body meat
- Pasteurized and vacuum packed
- Compliant with USDA's Country of Origin Labeling (COOL) requirements
- Imported from Chile
- Wild Caught and sustainable, hand caught by artisan fisherman
- A member of the Dungeness family
- Species: *Ovalipes Trimaculatus*
- Ingredients: Crab, water, salt

By itself, or blended with other crab, Chilean crab meat is flavorful, versatile and cost effective.

## Chilean Crab Rolls

2 Lbs. cooked crabmeat  
2 celery stalks, finely diced  
Juice of 1 lemon  
Salt and pepper to taste  
Leaf lettuce

2 bunches scallions, white and light green parts only, thinly sliced  
1/2 cup mayonnaise  
8 to 10 rolls or hot dog buns  
2 Tomatoes sliced

Pick over the crabmeat, discarding any pieces of shell. Combine the crabmeat, scallions, celery, lemon juice, mayonnaise, salt, and pepper. Cover and refrigerate for 30 minutes. Toast buns until lightly browned. Divide chilled crabmeat mixture onto half of each roll, and then place some of the lettuce and tomato on the other half. Serve immediately.

## Product Presentation

- Cooked and ready to eat
- Arranged with claw and leg meat layered over body meat

## Serving suggestions

- Steak and crab
- Crab Melt Sandwich
- Eggs Benedict
- Crab Stuffed Mushrooms
- Salads/Cocktails
- Crab Cakes
- Stuffed Seafood or Chicken
- Crab Roll
- Crab Pasta

The 2,650 mile Chilean coastline is a resource rich with many species of fish and shellfish

## For additional information contact:

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# PACIFIC SURF CRAB MEAT

SPECIES : Ovalipes Trimaculatus  
 PACK SIZE : 12X1 Lb  
 COUNTRY OF ORIGIN : Chile  
 COOL COMPLIANT : Yes  
 AVAILABILITY : All Year  
 STORAGE : Keep Frozen  
 MASTER CASE : 14 X 9.5 X 5  
 NET WEIGHT : 12 Lbs.  
 GROSS WEIGHT : 14 Lbs.  
 CUBE : 0.3848  
 TIE & HIGH : 12 X 9  
 CUBE : 0.3848  
 UNIT UPC CODE : 018374430026  
 MASTER CASE GTIN : 10018374430023



## Nutrition Facts

Serving Size 3 OZ, (85 g) 3 oz

Amount Per Serving	
<b>Calories 70</b>	Calories from Fat 5
% Daily Value *	
<b>Total Fat</b> 0.8g	<b>1%</b>
<b>Saturated Fat</b> 0g	<b>0%</b>
<i>Trans Fat</i> 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 370mg	<b>15%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
<b>Dietary Fiber</b> 0g	<b>0%</b>
Sugar 0g	
<b>Protein</b> 16g	
<b>Vitamin A</b> 6%	• <b>Vitamin C</b> 30%
<b>Cal-cium</b> 6%	• <b>Iron</b> 0%

\*Percent Daily Values are based on a 2,000 calorie diet  
 Ingredients: Crab, water, salt