

# Premium Crab Meat



Premium Crab, a cousin of Dungeness crab, is harvested by artisan fishermen off the Coast of Chile. The crabmeat is fine textured with a sweet, buttery flavor because of the Premium Crab's diet of clams that abound along the Chilean coastline. Seatech hand picks, pasteurizes and vacuum packs its Premium Crabmeat in trays of one pound for optimal freshness from the processing plant to you. Smaller 8 ounce and 4 ounce tray packs are also available.

- 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 fishermen
- Species: Cancer Setosis
- Ingredients: Crab, water, salt

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

## Product Presentation

- Cooked and ready to eat
- White meat with a fine fiber
- Sweet, butter-like flavor
- Arranged with body meat on the bottom, claw and leg meat arranged on top

## Recipe Suggestions

- Steak and Crab
- Crab Melt Sandwich
- Eggs Benedict
- Crab Stuffed Mushroom
- Salads
- Crab Cakes



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

## Seasonality: Available Year Round

Month	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
Season	High	High	High	High	High	High	High	High	High	Low	Low	High

## For additional information contact:

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