



## Crimson Snapper

Crimson snapper is a warm-water reef fish harvested primarily in Indonesia and Thailand. It feeds on finfish, squid, and cuttlefish around shoals, coral, sandy bottoms, and offshore reefs. It is typically trap, hand-line, and bottom long-line harvested at depths between 20 and 300 feet. The firm, flaky texture and sweet, mild flavor of crimson snapper rivals that of the more well-known red snapper and is becoming increasingly popular with chefs and purveyors of premium seafood products. From ceviche to a simple pan-fry, crimson snapper adapts well to a wide range of cooking methods.

\* For custom product information, please contact your Cannon Fish Company sales representative.

**Common Name** Crimson snapper

**Market Name** Crimson snapper, crimson sea perch

**Scientific Name** *Lutjanus erythropterus*

### PRODUCT INFORMATION

#### Value Added Products

Private Label

#### Portions (skin-on)

- Sizes: 6-oz. / 6- to 8-oz. / 8-oz. Up
- Pack Types: Vacuum-Packed / Layer-Packed / Bulk IQF
- Pack Sizes: 10-lb. / 25-lb. / Custom-Packed

#### Fillets (skin-on)

- Sizes: 6- to 8-oz. / 8-oz. Up / 10-oz. / 16-oz.
- Pack Types: Vacuum-Packed / Layer-Packed / Bulk IQF
- Pack Sizes: 10-lb. / 25-lb. / Custom-Packed



### Sustainability Information

Snapper Sustainability Letter

### Recipes

Blackened Snapper with Lime Butter  
Crispy Snapper Fillet  
Pan-roasted Snapper

### Nutritional Facts

Serving Size: 3.5 oz.  
Calories: 100  
Fat Calories: 9  
Total Fat: 1.3 g  
Cholesterol: 47 mg  
Protein: 20.5 g  
Iron: 0 mg  
Sodium: 57 mg

