



King Crab

The world-famous red king crab is harvested in the northernmost waters of the Pacific, from Alaska to northern Japan. Pots/traps weighing more than 600 pounds are baited with chopped herring and set at depths between 50 and 500 feet. After the pots are “soaked” for a day or two, the king crab harvest is kept alive until it reaches the shore and is then cooked whole. The meat is sweet, moist, and tender, and the red king crab is the most highly prized of all crab.

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

Common Name Red king crab

Market Name Crab, king

Scientific Name *Paralithodes camtschaticus*



Recipes

Crab and Tomato Bruschetta

Drunken Alaskan King Crab Legs

PRODUCT INFORMATION

Value Added Products

Private Label

Legs and Claws

- Sizes: custom cuts / 6-9 / 9-12 / 12-14 / 16-20 / 14-17 / 20-24
- Pack Types: Bulk IQF
- Pack Sizes: 10-lb. / 20-lb. / Custom-Packed

Clusters

- Sizes: Small / Medium / Large
- Pack Types: Bulk IQF
- Pack Sizes: 10-lb. / 20-lb. / Custom-Packed

Nutritional Facts

Serving Size: 3.5 oz (raw)

Calories: 85

Fat Calories: 5.4

Total Fat: 0.6 g

Cholesterol: 42 mg

Protein: 18.29

Iron: 0.59 mg

Sodium: 836 mg

