



Pasteurized BLUE Swimming Crabmeat

Specie: *Portunus Pelagicus*

Chicken of the Sea Premium Pasteurized Crab Meat comes to you direct from the source and is vertically integrated (a key point of differentiation from other brands). Our product is under strict quality control scrutiny from the sea to the shelf. This means consistent, dependable supply of high quality products at a competitive price every time.



Origin: Product of Philippines, Thailand, Vietnam, India, Indonesia, Sri Lanka,



Pack: 12 x 1 lb Cans
Shelf Life: 18 months



ITEM NUMBER	GRADE	DESCRIPTION (wild caught)
411859238CS	Colossal	The most prized selection, these are the largest size of white muscle meat available. Only two pieces from each crab and no broken pieces included. Average 40 pieces per pound.
411812238CS	Jumbo Lump	Whole, round meat from the swimming leg chambers of the crab. Only two per crab and no broken pieces. Great as topping for meat and fish. Average 80 pieces per pound.
411811238CS	Lump	A blend of whole and broken white meat from the backfins of the crab. Famously delicious in crab cake recipes everywhere.
411803238CS	Super Lump	Large crab meat blended with smaller pieces of jumbo lump and assorted white body meat. Perfect for dips, soups, crab cakes and salads
411814238CS	Backfin Lump	Flavorful white meat from the body of the crab. Recipe ready for crab cakes, dips, soups, and spreads.
411810237CS	Special	A versatile blend for the widest variety of recipes; clean picked body meat and may include broken lump meat
411807238CS	Claw	Meat from the arms and claws. Great for crab cakes, dips, soups, and spreads.



HARVEST SEASONS

(PLEASE NOTE SEASONS MAY VARY EACH YEAR)

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
INDONESIA												
PHILIPPINES												
THAILAND												
VIETNAM												
INDIA												

COLOR KEY:

	LOW SEASON
	SEASON TRANSITION
	PEAK SEASON



COLOSSAL



SPECIAL



JUMBO



CLAW



BUCKHEAD MEAT & SEAFOOD™
MID-ATLANTIC

a Sysco company