

# CRAB MEAT

## WHAT'S THE DIFFERENCE?

Our Blue Swimming Indonesian Crab Meat is steam cooked, handpicked, graded and then sealed for pasteurization. The result is a **virtually shell-free crabmeat with excellent flavor**. This crabmeat is processed in our HACCP plants which strictly follow the guidelines for Hazardous Analysis and Critical Control Points.

## PASTEURIZED BLUE CRAB

ITEM	BRAND	PACK/SIZE	DESCRIPTION
198313	Admiral	6/1 LB	Crab Meat Blue Backfin Lump
198314	Admiral	6/1 LB	Crab Meat Blue Claw
198315	Admiral	6/1 LB	Crab Meat Blue Colossal
198316	Admiral	6/1 LB	Crab Meat Jumbo Lump
198317	Admiral	6/1 LB	Crab Meat Blue Lump
198318	Admiral	6/1 LB	Crab Meat Blue Special
198319	Admiral	6/1 LB	Crab Meat Blue Super Lump

**PRODUCT OF INDONESIA**

**WILD CAUGHT**

**KEEP REFRIGERATED**



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