Coast to Coast IMPORTING

KING CRAB

The knock-out size and visual appeal of king crab transforms any dinner into an event. These jumbo-sized legs and claw are packed full of sweet, succulent meat that seems made for drawn butter. Enjoy this crab as a gourmet entrée or as a prestige addition to salads and soups.

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PRODUCT FORMS

Legs & Claws
6-9, 9-12, 12-14
14-17, 16-20, 20-24
24-up Counts

Single Leg Only
5, 7, 9 & 11 oz

Split Legs
Standard or
Butterfly

Select Portions (meaty merus)
3-5, 5-7 & 7-9oz

Broiler Claws
Under 3, 3-5
& 5oz

COOKING METHODS & APPLICATIONS

Broiling • Grilling • **Baking** • Sautéing
• Pan-Frying • Deep-Frying • Poaching
• **Steaming** • Braising • Stewing

- Excellent as stuffing's for various dishes
- Always a sure hit served by itself
- Sweet rich flavor
- A very high class seafood item

Red King Crab

Brown King Crab

SELLING POINTS

- Large variety of product forms
- Prestige factor
- Surf and turf opportunities
- Delicate texture
- Generally low in fat with 1.5grams of fat per 3oz serving

Nutrition Facts
Serving Size 3 oz. (85g)
Servings Per Container about 3

Amount Per Serving
Calories 82 Calories from Fat 12

	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 911mg	38%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars	
Protein 16g	

Vitamin A 0% • Vitamin C 11%
Calcium 5% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

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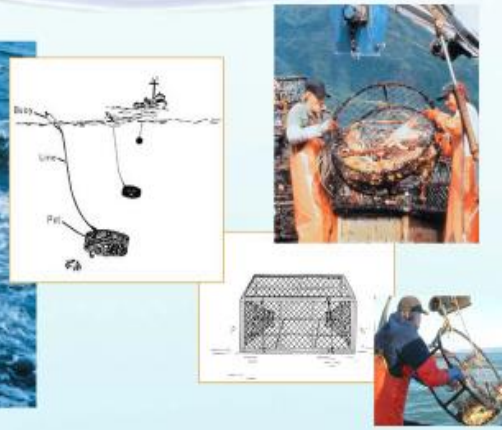
HARVEST MAP

King Crab
Red - Paralithodes camtschatica
Brown - Lithodes aequspina
Season: Red/Brown - Alaska - Oct
Red - Russia - Sep - Apr
Brown - Russia - Year Round

Harvesting areas
Processing Centers

FISHING METHOD

Pots or Traps: Rigid devices which are often designed specifically for one targeted species. Generally, pots or traps are baited and equipped with one or more funnel openings; they are left unattended for some time before retrieval. The pots or traps are weighted to rest on the bottom, with marked buoys at the surface and are sometimes attached with other pots to one long line called a trawl line.



FISHERIES MANAGEMENT

This fishery is managed by the Crab Rationalization Program, beginning 2006. The details of this program are complex, but in short, quotas are established for catchers as well as processors. The catchers are given both "A" and "B " shares, of which all the "A" shares must be delivered to predetermined processors while the "B" shares can be delivered to any processor they choose.

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KING CRAB SPECS

Stated Size	Actual Number of Legs: 10 lb. Case	Actual Number of Legs: 20 lb. Case	Actual Number Claw/Arm: 10 lb. Case	Actual Number Claw/Arm: 20 lb. Case	Leg & Claw Ratio
6/9	6-9	12-18	2-3	4-6	2.8-3.2
9/12	9-12	18-24	3-4	6-8	2.8-3.2
12/14	12-14	24-28	4-5	8-10	2.8-3.2
14/17	14-17	28-34	5-6	9-12	2.8-3.2
16/20	16-20	32-40	5-7	10-14	2.8-3.2
20/24	20-24	40-48	7-8	13-17	2.8-3.2
20/up	20-up	48-70	8-12	15-25	2.8-3.2

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KING CRAB SPECS

Counting Crab

When learning how to count a 20 lb box of King Crab Legs and Claw with Arm the first thing is to define the different terminology.

A King Crab leg has different names for each of the 5 segments comprising it. These segments are called the:

- **Coxa-Basis (Shoulder)**
- **Merus (Ischium-Merus)**
- **Carpus**
- **Propodus**
- **Dactylus (Tip)**

For the term "whole leg" there must be a least three attached segments of Coxa-basis (Shoulder), Merus, Carpus or Merus, Carpus, Propodus.

The count on a King Crab label represents the number of whole legs there will be in a 10 pound case. These counts follow even if the product is in a 20 lb case (in a 20 lb case the actual number of legs will be double of what is stated on the label).

In a case of King Crab along with the legs there will be claw with arms. The larger claws with arms are called killer claws while the smaller claws are called feeder claws. There is approximately one claw with arm for every three legs in a case.

There will also be a percentage of broken segments of legs and claws in a case. To find the broken percentage, deglaze and weigh the broken, and divide it by the stated weight. Broken segments of legs and claws that can be pieced together will not be counted in the broken percentage.

Following are the different counts for King Crab. Please note that these counts represent the number of whole legs in a 10 pound case.

4/6 - 6/9 - 9/12 - 12/14 - 14/17 - 16/20 - 20/24 - 20/up