CRAB CLUSTER SNOW 8/UP

| 30 POUND

Our all natural Snow Crab Clusters are wild caught from icy ocean waters and are highly sought after for their delicate, tender white meat. Fully cooked, these crab legs are filled with sweet, white succulent meat that delivers an indulgent experience in every bite. Each cluster is individually quick frozen and bulk packaged for optimal freshness and convenience.

PRODUCT BENEFITS

Wild Caught All Natural Fully Cooked

ITEM ID

00075391028360

ALTERNATE ITEM #

5607020

MANUFACTURER

Beaver Street Fisheries Inc

NUTRITION & INGREDIENTS

Nutrition Facts	
Servings per container	160
Serving size	84 Gram 3 oz
Amount per serving	
Calories	90
Calories from Fat 10	
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Trans Fat 0g	0%
Monounsaturated Fat 0g	0%
Polyunsaturated Fat 0g	
Cholesterol 65mg	22%
Sodium 650mg	28%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 20g	0%
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 0.36mg	2%
Potassium 343mg	8%
Vitamin A 26	2%
Vitamin C 3	2%
Vitamin E 0	0%

INGREDIENT STATEMENT

Crab in Shell, Salt

ALLERGEN

Free from:Sesame Seeds and their derivatesContains:Crustaceans and their derivatesFree from:Eggs and their derivatesMay contain:Fish and their derivatesFree from:Milk and its derivatesFree

OTHER INFO

PREPARATION INSTRUCTIONS
Fully cooked; thaw overnight in refrigerator. Serve with drawn butter for an enticing appetizer, or as a main

USAGE INSTRUCTIONS
Thaw under refrigeration. Snow Crab is best prepared baked, broiled, or steamed. Cook to an internal temperature of 145 degrees F.

STORAGE INSTRUCTIONS
Keep frozen. Do not refreeze.

TEMPERATURE ACTIVITY CODE
Trade Item is being stored or handled.

MINIMUM TEMPERATURE
-10 °F

MAXIMUM TEMPERATURE
0 °F