



ICICLE SEAFOODS WILD ALASKA DUNGENESS CRAB

Wild, sustainable, eco-friendly & fully traceable

The largest and most flavorful Dungeness crabs are harvested in Alaska.

- » Frozen · Available 52 weeks a year.
- » Easy to prepare & versatile Precooked and ready to be steamed, sautéed, broiled, grilled or roasted.
- » Product of USA · Harvested in the State of Alaska.
- **» Excellent protein choice** High in protein, low in fat and calories. A good source of trace minerals such as potassium and magnesium.
- » Superior taste Distinctive nutty, yet sweet flavor with white, tender, flaky meat.
- » Sustainably sourced & eco-friendly · Alaska has pioneered the standard for sustainable fishery management and mandates sustainability in it's constitution. Alaska's Dungeness crab fisheries are managed for protection against marine habitat damage and overfishing. It is thanks to these comprehensive policies that Alaska's long-term success record of effective fisheries management remains unparalleled.
- » Safety Produced in plants that are in full compliance with food safety regulations and practices, such as HACCP and SSOP.
- » Fully traceable From fishing boat to the plate, our Dungeness crab is fully traceable. When you buy our crab, we can tell you which area it was harvested in and how it made it's way to you.





MSC-C-5016

PRODUCT FORMS

Frozen whole: Sized under 1.75 lb & over 1.75 lb

Frozen sections: Grade A, Grade 1A & Grade 1

Custom processing

HARVESTING AREA FAO 67

Southeast Alaska

