



Crab(Blue)

ANALYSIS GUIDE

Ash:	15.22%
Carbohydrates:	3.17%
Fat:	0.54%
Moisture:	70.28%
Protein:	10.79%
Calories:	60.70 cal/100g

Scientific Name: Callinectes sapidus

Produced on the East Coast of the United States and the coastline of the Gulf of Mexico, they average 5 inches in width.

Produced: April through June

Packaged: IQF in 30 pound cases