



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