



Dungeness Crab

The world-famous Dungeness crab is harvested in the icy cold waters between Alaska and Northern California. Dungeness crab is most abundant on sandy bottoms and is found in bays and estuaries along the continental shelf. Circular steel traps/pots are baited with squid or razor clams and set at a depth of between 30 and 600 feet. After "soaking" the traps for one to four days, fishermen keep this precious bounty alive until it reaches the shore and is cooked whole. Dungeness crab has a distinctive, sweet flavor and tender, flaky white meat.

* For custom product information, please contact your Cannon Fish Company sales representative.



Common Name Dungeness crab
Market Name Crab, Dungeness
Scientific Name *Cancer magister*

Recipes

Ultimate Crab Cakes
Dungeness Crab Jambalaya
Crab and Tomato Bruschetta
Sizzling Dungeness Crab Legs

PRODUCT INFORMATION

Value Added Products

Private Label

Clusters

- Sizes: 5-to 8-oz. / 8-oz. Up
- Pack Types: Bulk IQF
- Pack Sizes: 25-lb. / Custom-Packed

Whole Cooked

- Sizes: 2-lb. Up / Ocean Run
- Pack Types: Bulk IQF
- Pack Sizes: 25-lb. / Custom-Packed

Nutritional Facts

Serving Size: 3.5 oz. (raw)
Calories: 86
Fat Calories: 8.7
Total Fat: 0.97 g
Cholesterol: 59 mg
Protein: 17.41 g
Iron: 0.37 mg
Sodium: 295 mg

