



# BROWN CRAB

*Cancer pagurus*

- ✓ Sourcing
- ✓ Traceability
- ✓ Reliable



# PREMIUM CANCER PAGURUS BROWN CRAB PRODUCTS

Our commitment to quality starts from the moment the Brown crab is harvested. The brown crab undergoes a meticulous process, varying based on its origin. Whether cooked immediately onboard or onshore, Golden Seabreeze ensures a commitment to quality.

Our pride lies in the precise processing, cooking, and brine-freezing methods for the brown crab. This attention to detail preserves its sweetness and exquisite texture, making it an exceptional delicacy.

## CATCHING ZONES

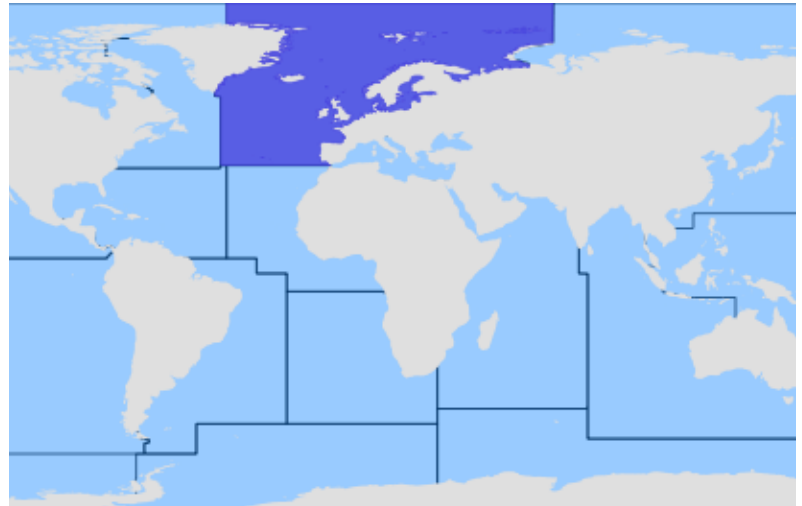
- Atlantic Northeast
- Fishing zone: FAO27

## CATCHING METHOD

- Pots

## STORING TEMPERATURE

- -18 °C or lower



Source: [https://fish.commercial.unma.se/europa/en/fish/frames/fishingareas\\_en](https://fish.commercial.unma.se/europa/en/fish/frames/fishingareas_en)



## PRODUCT OVERVIEW

# BROWN CRAB (cancer pagurus)



### Frozen Luxury leg lump meat

Raw material size:  
1kg

Country of origin: Norway  
Shelf Life: 36 months

We supply following sizes/packaging:  
8 x 1kg



### Frozen Luxury handpicked crabmeat

Raw material size:  
1kg

Country of origin: Norway  
Shelf Life: 30 months

We supply following sizes/packaging:  
8 x 1kg



### Frozen Premium White Crabmeat

Raw material size:  
350g

Country of origin: Norway  
Shelf Life: 36 months

We supply following sizes/packaging:  
12 x 350g



### Frozen Scored/ Unscored Claws

Raw material size:  
12/20, 20/30, 8/12

Country of origin: UK  
Shelf Life: 24 months

We supply following sizes/packaging:  
10kg



## CERTIFICATIONS



**Golden Seabreeze GmbH & Co. KG**  
Dresdener Strasse 8  
52068 Aachen  
Germany

## Contact

Phone: +49 241 91994805

Email: [m.honore@golden-seabreeze.com](mailto:m.honore@golden-seabreeze.com)

Visit our Website for more informations at  
[www.golden-seabreeze.com](http://www.golden-seabreeze.com)