



# KING CRAB

Paralithodes camtschaticus

- ✓ Sourcing
- ✓ Traceability
- ✓ Reliable



# PREMIUM CAMTSCHATICUS KING CRAB PRODUCTS

The Red King Crab, *Paralithodes camtschaticus*, is among the world's largest crustaceans. They can reach a leg span of 1.8m, weight of over 10 kg, and live up to 20 years. Our commitment to quality starts from the moment the King Crab is harvested and depends on where it is caught. It gets either

cooked onboard or cooked onshore. At Golden Seabreeze, we take pride in our red King Crab, which undergoes immediate cooking, processing, and brine freezing. This meticulous approach locks in the naturally rich, sweet flavor and delicate texture, making our King Crab meat exceptional.

## FISHING SEASONS



## CATCHING ZONES

- Barents Sea
- Fishing zone: FAO 27

## CATCHING METHOD

- Pots and traps

## STORING TEMPERATURE

- -18 °C or lower



Source: en.wikipedia.org/wiki/Barents\_Sea



## PRODUCT OVERVIEW

# KING CRAB *(Paralithodes camtschaticus)*



### Frozen Raw King Crab Clusters

**Raw material size:**  
L, 2L, 3L, 4L, 5L, 6L

**Country of origin:** Norway  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
9kg, 10kg, 20kg

**Glazing:** 10% Compensated

**Processing Method:** Raw & IQF

**Meat Content:** Min. 75%



### Frozen Cooked King Crab Clusters

**Raw material size:**  
L, 2L, 3L, 4L, 5L, 6L

**Country of origin:** Norway  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
10kg, 18kg, 20kg per carton

**Glazing:** 10% Compensated

**Processing Method:** Cooked & IQF

**Meat Content:** Min. 75%



### Frozen Cooked King Crab Select Portion Merus

**Raw Material Size:**  
3L, 4L

**Processed in:** Indonesia  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
1kg bags, 10 bags per carton

**Glazing:** 10% Compensated

**Processing Method:** Cooked & IQF

**Meat Content:** Min. 80%



### Frozen Cooked King Crab Broiler Claws

**Raw Material Size:**  
3L, 4L

**Processed in:** Indonesia  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
1kg bags, 10 bags per carton

**Glazing:** 10% Compensated

**Processing Method:** Cooked & IQF

**Meat Content:** Min. 80%

## PRODUCT OVERVIEW

# KING CRAB *(Paralithodes camtschaticus)*



### Frozen Cooked King Crab Merus Shell On

**Raw Material Size:**  
3L, 4L

**Processed in:** Indonesia  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
1kg bags, 10 bags per carton (10kg)

**Glazing:** 10% Compensated

**Processing Method:** Cooked & IQF

**Meat Content:** Min. 80%



### Frozen Cooked King Crab Merus shell off

**Raw Material Size:**  
3L, 4L

**Processed in:** Indonesia  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
1kg bags, 10 bags per carton (10kg)

**Glazing:** 10% Compensated

**Processing Method:** Cooked & IQF

**Meat Content:** Min. 80%



### Frozen Cooked King Crab Combo Meat

**Raw Material Size:**  
3L, 4L

**Processed in:** Indonesia  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
400g, 20 Blocks per carton (8kg)

**Glazing:** 100% NET

**Processing Method:** Cooked & IQF

**Meat Content:** 65% body, 35% leg meat



### Frozen Splitting Cooked King Crab Single Legs

**Raw material size:**  
L, 2L, 3L, 4L, 5L, 6L

**Processed in:** Indonesia  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
5kg per carton

**Glazing:** 10% Compensated

**Processing Method:** Cooked & IQF

**Meat Content:** Min. 80%

## PRODUCT OVERVIEW

# KING CRAB (Paralithodes camtschaticus)



### Cooked King Crab Single Legs

**Raw Material Size:**  
L, 2L, 3L, 4L, 5L, 6L

**Country of origin:** Norway  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
5kg, 9kg, per carton

**Glazing:** 10% Compensated

**Processing Method:** Cooked & IQF

**Meat Content:** Min. 80%



### Frozen Raw King Crab Single Legs

**Raw Material Size:**  
L, 2L, 3L, 4L, 5L, 6L

**Country of origin:** Norway  
**Shelf Life:** 24 months

**We supply following sizes/packaging:**  
5kg per carton

**Glazing:** 10% Compensated

**Processing Method:** Raw & IQF

**Meat Content:** Min. 80%

## KING CRAB QUALITY

Our King Crab products are sourced directly from the fishermen of the Bering Sea's pure and clean waters, known as the home of the largest, most flavorful, exclusive crabs in the world. We take great care to select only the crab legs that are in excellent visual condition. The shell has a clean, beautiful color and is free of parasites, such as small shells. So is the shoulder meat seemingly

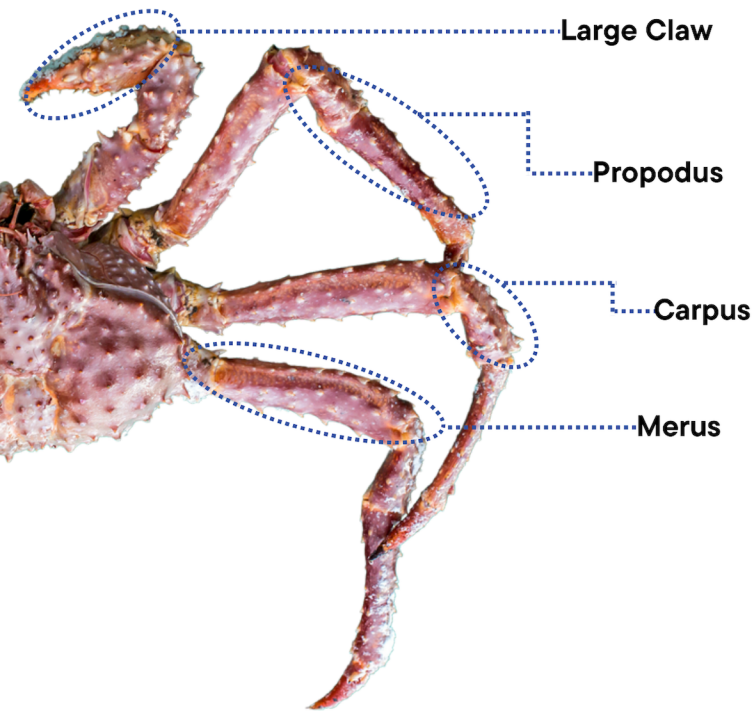
white and free of spots. Our crabs have a high meat content of min. 75%. It has a tender, succulent, and sweet taste.

As for the weight, our producers make sure that the weights of the glaze and packaging units are respected and meet the specifications. Our King Crab products are treated as premium products throughout the entire value chain.

### \*SIZE GRADING

- **L:** 500– 700 gr per Cluster
- **2L:** 700– 900 gr per Cluster
- **3L:** 900–1100 gr per Cluster
- **4L:** 1100–1300 gr per Cluster
- **5L:** 1300–1500 gr per Cluster
- **6L:** 1500 gr + per Cluster

## NUTRITIONAL VALUE



### NUTRITION FACTS

(per 100g)

<b>Energy</b>	<b>420kj/ 100Kcal</b>
<b>Fat</b>	<b>4g</b>
Of which saturated fat	0g
<b>Carbohydrates:</b>	<b>0g</b>
Of which sugars	0g
<b>Protein</b>	<b>16g</b>
<b>Salt</b>	<b>1g</b>

### Ingredients:

King Crab (*Paralithodes camtschaticus*)

## CERTIFICATIONS



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