

DATA SHEET

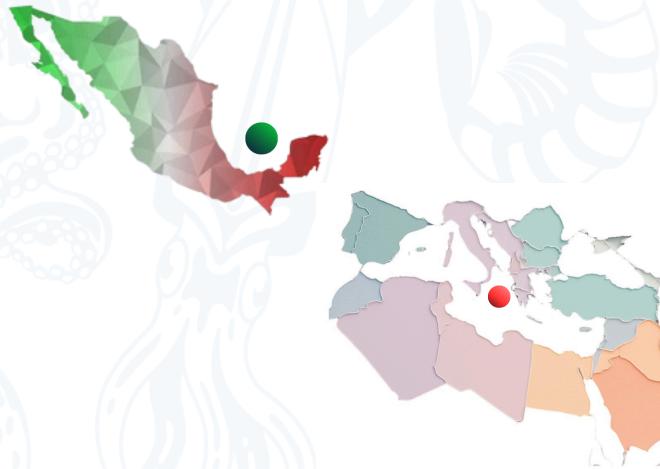


BLUE CRAB

Callinectes Sapidus



Size:
 1 - 3 Pcs per pound
 3 - 5 Pcs per pound
 5 - 7 Pcs per pound



Harvest Season:



CAUTIONS:

- PERISHABLE KEEP AT 0°F (-18°C) OR LOWER.
- Thaw at 4°C before use.
- To be cooked before consumption,
- Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
- People with an allergy or severe sensitivity to fish or shellfish risk serious or life-threatening allergic reactions if they consume these products.

Fishing area:
 FAO 31, Gulf of Mexico ●
 FAO 37, Mediterranean Sea, ●

Country of origin:

Mexico | EU

Shelf Life:

24 months frozen.

Presentation: Clean

Treatment: Natural

Packing: IQF

Box: 20 Lb
Net Weight

Label: Approved by
Global Pro

