

Namibian Crab *Chaceon maritae*



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Also known as red crab, this crab is caught off the coast of Namibia at depths of 600 to 800 meters and is fished all year round.

It is caught with pots, respecting the seabed.

Once caught, it is processed and frozen on board by tunnel freezing at -40°.

This process takes less than 6 hours,

thus guaranteeing the freshness of the product.

Packaging: Sections and bunches in 6x3 kg and clamps 1n 6x3,5 kg.

All at fixed weight.

Quality controls

Transport: Arrives on an American pallet from Namibia.

Once in Spain, it is unloaded and stored on the same pallet, thus avoiding unnecessary handling.

Packaging: To protect the product, we use top quality cardboard boxes and a master carton designed to fit perfectly to its weight.

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All pallets come with cardboard corners.

The claws are cut with a knot so that all the meat is preserved. Quality controls are carried out on board

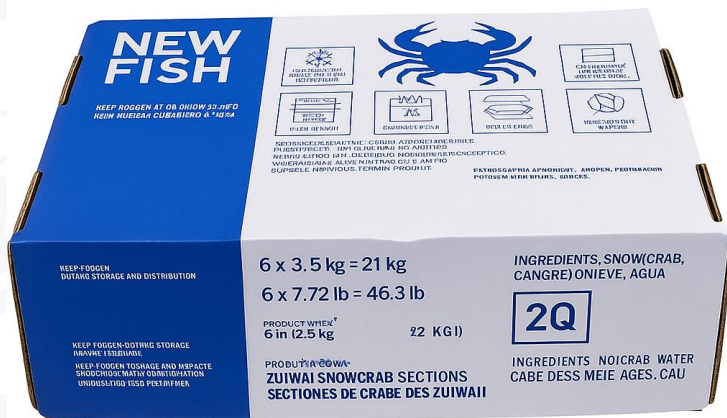
Quality controls are carried out on board every day and, if any irregularities are detected, they are corrected during unloading before the product reaches the customer.

arrives at the customer.

When the crab arrives in Vigo, random quality checks are carried out, paying special attention to the number of pieces per kilo, number of pieces per kilo number of pieces per kilo, color, cleanliness and breakage rate of the product.

Clusters

XL Crab Cluster (9-12 oz)	1-2 pcs x lb	6 X 7 lbs
L Crab Cluster (7-9 oz)	2 pcs x lb	6 X 7 lbs
M Crab Cluster (6-7 oz)	3 pcs x lb	6 X 7 lbs
S Crab Cluster (4-6 oz)	3-4 pcs x lb	6 X 7 lbs





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