

Namibian Crab (*Chaceon maritae*)



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Also known as the Red Crab, this crab is caught off the coast of Namibia at depths between 600 meters and 800 meters and is fished throughout the year.

Pots are used for fishing, thus respecting the seabed.

Once captured, it is processed and frozen on board using tunnel freezing at -40°C. This process takes less than 6 hours,

thus guaranteeing the freshness of the product.

Formats: sections and clusters in 6x3 kg and claws in 6x3.5 kg.

All at a fixed weight.

Quality controls

Transport: It comes 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 have top-quality cardboard cases and a master box designed to perfectly support its weight.

All pallets come with cardboard corners.

Claws are cut with their knot so that all the meat is preserved. Quality controls are carried out on board every day, and if any irregularity is detected, it is corrected during unloading before the product reaches the customer.

When the crab arrives in Vigo, random quality controls are carried out in which special attention is paid to the number of pieces per kilo, color, cleanliness, and the percentage of breakage of the product.

Clusters

XL	3-4 pcs/kg	From 250 to 335 gr	\$ 7.15	Miami, Fl
L	4-5 pcs/kg	From 200 to 250 gr	\$ 6.10	Miami, Fl
M	5-6 pcs/kg	From 165 to 200 gr	\$ 4.90	Miami, Fl
S	6-8 PCS / kg	From 125 to 165 gr	\$ 4.65	Miami, Fl



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