

**EAT LIKE ROYALTY**

# ROCK CRAB

**100% Natural • Ready to Eat • Wild Caught**

## Rock Crab Meat

**Combo Meat:** 80% Salad Meat,  
20% Leg Meat

**Salad Meat:** 100% Salad Meat

**All Leg Meat:** 100% Leg Meat

**Minced Meat:** Made from body, leg shell, leg  
tips and claw shell

## Rock Crab Clusters

**Clusters:** 2-4 oz

## Packaging

6x5lb  
12x1lb

### FEATURES & BENEFITS

- Fresh, sweet taste and delicate texture
- No chemicals or additives
- Harvested in cold, pristine waters of the Gulf of Saint Lawrence
- Produced in Canada

### ALSO AVAILABLE

- Jonah Crab Meat
- Jonah Crab Triple Scored Claw and Arm
- Jonah Crab Cocktail Claws
- Chilean Rock Crab Claw and Arm



### ROCK CRAB 101

Rock crabs (*Cancer irroratus*) are harvested and processed throughout the Atlantic Provinces and Quebec. They are fished in a directed fishery and as a by-catch in the lobster fishery. DFO Canada sustainably manages rock crabs to protect their reproductive capacity.

Rock crabs have a broad, oval carapace with nine shallow, smooth-edge teeth along the front. They have five pairs of legs, but the first pair is a set of pincers used for feeding and defence. Rock crabs are yellow-brownish in color and can grow to a maximum carapace width of 5.5 inches.