

# King Crab



- >> WILD
- >> OCEAN-CAUGHT
- >> AVAILABLE IN SEVERAL CONVENIENT FORMS



# King Crab

Giant in size, presentation and flavor, Trident King Crab is one of the most impressive items you can put on a plate. Wild and ocean caught in the North Pacific, these colossal and flavorful crab command attention whenever they enter a dining room.

Our versatile King Crab is a specialty menu star and since it's fully cooked, requires little prep or labor. Available in whole or window-cut legs, you can serve it broiled, grilled, steamed or sautéed as an appetizer, salad or an entrée. For a simple entrée, serve Trident King Crab steamed with a Pine Nut Butter or a Black Bean Sauce. Or shell it and sauté with butter, garlic and angel hair pasta. For a winning ethnic entrée, try tossing it into a King Crab Pad Thai Salad.

## Features & Benefits

### >> FULLY COOKED

Ready to eat, low labor cost

### >> AVAILABLE FROZEN YEAR ROUND

Consistent menu & price

### >> BRINE FROZEN

Meat releases easily from shell

### >> IMPRESSIVE PLATE PRESENTATION

A truly colossal menu item

## Species Information

The largest member of the crab family commercially harvested in the world today, King Crab are pot-harvested from the icy waters of the North Pacific in the late fall. With 6 large legs and 2 claws each, King Crab is distinguished by snow white meat edged in brilliant red, a firm but tender texture and a delicious, sweet crab flavor.

Nutrition Facts	
Serving Size (122 g/4.3 oz) broiled/steamed	
Amount Per Serving	
<b>Calories</b>	120
Calories from Fat	15
% Daily Value*	
<b>Total Fat</b> 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 65mg	22%
<b>Sodium</b> 1300mg	54%
<b>Total Carbohydrate</b> 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
<b>Protein</b> 24g	48%
Vitamin A 0%	Vitamin C 15%
Calcium 8%	Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet.

### HANDLING INSTRUCTIONS

Keep frozen at 0° F or below until ready to use (up to 12 months). For best results, thaw before cooking by removing all packaging and refrigerate below 38° F for 8–10 hours or overnight.

INGREDIENTS: King Crab. Contains Shellfish (King Crab)



## PACK INFORMATION

ITEM #	DESCRIPTION	LEGS PER CASE	CLAW PIECES PER CASE	PACK SIZE	GTIN #
Alaskan Red King Crab—Legs & Claws					
412782	6–9 ct.	12–18	4–6	1/20 lb.	0 00 28029 12782 9
412783	9–12 ct.	18–24	6–8	1/20 lb.	0 00 28029 12783 6
412784	12–14 ct.	24–28	8–10	1/20 lb.	0 00 28029 12784 3
412785	14–17 ct.	28–34	10–12	1/20 lb.	0 00 28029 12785 0
Red King Crab—Legs & Claws					
487791	14–17 ct.	14–17	5–6	1/10 lb.	0 00 28029 87791 5
465968	6–9 ct.	12–18	4–6	1/20 lb.	0 00 28029 65968 9
450952	9–12 ct.	18–24	6–8	1/20 lb.	0 00 28029 50952 6
432253	12–14 ct.	24–28	8–10	1/20 lb.	0 00 28029 32253 8
432318	14–17 ct.	28–34	10–12	1/20 lb.	0 00 28029 32318 4
432369	16–20 ct.	32–40	12–14	1/20 lb.	0 00 28029 32369 6
432458	20–25 ct.	40–50	14–18	1/20 lb.	0 00 28029 32458 7
467356	20–Up ct.	40–60	14–20	1/20 lb.	0 00 28029 67356 2
Red King Crab – Splits					
457698	20–25 ct. Window Cut Legs & Claws	20–25	7–9	1/10 lb.	0 00 28029 57698 6
494658	9–12 ct.	9–12	3–4	1/10 lb.	0 00 28029 94658 1
491829	14–17 ct.	14–17	5–6	1/10 lb.	0 00 28029 91829 8
488917	16–20 ct.	16–20	6–7	1/10 lb.	0 00 28029 88917 8
490792	20–24 ct.	40–50	14–18	1/10 lb.	0 00 28029 90792 6
491497	Split Claws & Arms	0	80–120	1/10 lb.	0 00 28029 91497 9
10 LB. CASE: (L x W x D) 24.63" L x 10.81" W x 5.06" D GROSS WEIGHT: 12.2 lb. CUBE: .78 TI HI: 7 x 12					
20 LB. CASE: (L x W x D) 24.38" L x 14.25" W x 7.19" D GROSS WEIGHT: 24 lb. CUBE: 1.47 TI HI: 9 x 7					
12/12 OZ. CASE: (L x W x D) 14.5" L x 13.25" W x 13.25" D GROSS WEIGHT: 11 lb. CUBE: 1.47 TI HI: 9 x 7					



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