

GOLDEN KING CRAB

WILD CAUGHT IN ALASKA
FULLY COOKED, READY TO EAT
GOOD VALUE

Trident
SEAFOODS

GOLDEN KING CRAB

Crab is a popular seafood choice, and the demand for this delicious crustacean continues to grow. Wild-caught in icy Alaskan waters, this species hails from the most sustainable fisheries in the world.

Golden King Crabs are similar in texture to Red King Crabs, but have a milder flavor and are slightly less sweet – which actually delivers a more balanced bite. Their snow-white meat edged in brilliant red and succulent legs will satisfy discerning crab-craving guests. Trident Golden King Crabs are highly versatile and taste delicious broiled, grilled, steamed or sautéed. Pre-cooked, they are easy to prepare and ready to serve as an entrée, an appetizer or tossed in a salad.

FEATURES & BENEFITS

Fully Cooked

Ready to eat, simple to prep, low labor cost

Brine Frozen

Meat releases easily from shell

Impressive Plate Presentation

An abundant menu item with a striking appearance

SPECIES INFORMATION

A smaller sized but impressive cousin to Red King Crab, Golden King Crab are pot-harvested from the icy waters of the North Pacific starting in early Fall and into the Spring. With 6 large legs and 2 claws each, Golden King Crab is distinguished by snow white meat edged in brilliant red, a firm but tender texture and a delicious, sweet crab flavor.

COOKING & HANDLING INSTRUCTIONS

Keep frozen until ready to use. For best results, thaw before cooking. Place King Crab on a shallow pan or tray that drains easily and place this pan into a larger one to contain the drippings, cover with plastic wrap and refrigerate 8-10 hours, or overnight.

STEAM: Fill large pot with $\frac{3}{4}$ inch of water. Place a steam basket in pot and bring to a boil. Place thawed King Crab in basket; reduce heat, cover and steam for about 5 minutes, until crab is heated through.

SAUTÉ: Start with serving-sized pieces of King Crab in the shell, or out. Melt butter or oil in a pan, stir in crab and sauté lightly for 3–5 minutes, until heated through. When sautéing other ingredients, add crab during last 5 minutes of cooking.

GRILL: Place King Crab (legs and/or clusters) on well-oiled grill a few inches above hot coals for 5 minutes, until heated through.



PACK INFORMATION

| ITEM# | DESCRIPTION | LEGS PER CASE | CLAW PIECES PER CASE | PACK SIZE | GTIN# |
|--------|---------------------------------|---------------|----------------------|-----------|--------------------|
| 477826 | TR GLD KC L&C 9-12:1/20# | 18-24 | 6-8 | 1/20 lb. | 0 00 28029 77826 7 |
| 418146 | TR AK GLD KC L&C 12-14:1/20# | 24-28 | 8-10 | 1/20 lb. | 0 00 28029 18146 3 |
| 431966 | TR GLD KC L&C 14-17:1/20# | 28-34 | 10-12 | 1/20 lb. | 0 00 28029 31966 8 |
| 432016 | TR GLD KC L&C 16-20:1/20# | 32-40 | 12-14 | 1/20 lb. | 0 00 28029 32016 9 |
| 432105 | TR AK GLD KC L&C 20-25:1/20# | 40-50 | 14-17 | 1/20 lb. | 0 00 28029 32105 0 |
| 415411 | TR GLD KC SPLIT L&C 16-20:1/10# | 16-20 | 6-7 | 1/10 lb. | 0 00 28029 15411 5 |

Nutrition Facts

Varied servings per container
Serving size 3 oz. (85 g) Edible Meat

Amount per serving
Calories 80

| | % Daily Value* |
|------------------------------|----------------|
| Total Fat 1.5g | 2% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 45mg | 15% |
| Sodium 910mg | 40% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 16g | |
| Vitamin D 0mcg | 0% |
| Calcium 50mg | 4% |
| Iron 1mg | 6% |
| Potassium 223mg | 4% |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet.

INGREDIENTS: GOLDEN KING CRAB.
CONTAINS CRUSTACEAN SHELLFISH
(GOLDEN KING CRAB).



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