



Antarctic King Crab



The Product

Antarctic Red King Crabs otherwise known as Southern Red King Crabs are one of the world's premium seafood products. In the Southern Hemisphere it is the equivalent of the Alaskan King Crab and is well known over the world for its delicate, tasty flavour and rich meat texture.

Antarctic King Crabs are the ultimate in gourmet wild seafood. Ready to eat, beautiful in colour, succulent and tender, it is easily distinguished by its snow white meat and beautiful scarlet red membrane. They are amazing in salads or an elegant addition to many gourmet presentations. The thin but impressive shell of the cooked king crab is bright red in color giving it a special appeal in the market-place.

Snowland King Crabs are processed using the highest of international standards for quality control. Regular plant audits from major US restaurant clients ensure strict adherence to world's best practices.

Sustainability

Antarctic Red King Crabs are bravely trap harvested along the famed clean and unpolluted icy waters in the Antarctic region of Chile's remote Southern Pacific coast, some of the world's wildest oceans.

Antarctic King Crabs are captured and produced under stringent environmental standards in support of environmental sustainability and species protection policies tightly enforced by Chile's Sernapesa organization under the Fisheries and Aquaculture Act. Regulations include minimum sizes, 5 month annual season fishing restrictions and the strict no take policy of female crabs.

The Cape Horn Biosphere Reserve (BR), the remote Southern tip of the Americas is under the strictest supervision and audit for compliance with sustainable fisheries management practices and environment protection. Proudly, Snowland can boast that Government inspectors are on-site daily to monitor and audit landing compliances in this most remote location and confirm product credentials.

As a further audit control on Snowland's exports, every box packed is accounted for, stamped and tracked by "Mares Chile", a private inspection company working on behalf of the Chilean Fisheries Dept. in accordance with the government's conservation & sustainability program.

The two Snowland processing plants (Punta Arenas and Puerto Williams) are HACCP, EU and US Vet approved. The Puerto Williams plant of Cape Horn is the southernmost seafood facility in the world.

- Region of Origin: Southern Chile (Antarctic Region XII)
- Growing Conditions: Subzero temperatures, sand & rocky ocean bottom
- Sustainability: Sustainable artisanal fishery, female catch banned, minimum size regulations
- Size: Crabs legally range from 700g to over 4kg (minimum 125mm Carapace)
- Feed: Wild Caught / Not Aquacultured
- Harvesting Method: Baited Pot/Trap
- Availability: Caught July-Nov, Available as frozen all year
- Product Types : Whole, Legs, Clusters (Sections), Meat, Claws (Raw, Blanched, Cooked / Ready to eat)
- Flavour & Texture : Sweet & Rich, Delicate & Tender
- Yield From Cluster : ~ 45% yield from cluster to meat
- Omega-3 : ALA (18:3n3) 0.2, EPA (20:5n3) 0.1, DHA (22:6n3) 0.3
Trace Amount per 100g

Nutritional Analysis (calculated from 100g)		
Calories	71	K cal
Crude Protein	15	g
Crude Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Sodium	295	Mg
Carbohydrates	1	g

Keep frozen at -18°C or below until ready to use. For best results, thaw before cooking by removing all packaging and refrigerate between 0 & 4° C for 8–10 hours or overnight.

The shell of the King Crab is remarkably flexible and thin, making for a very easy to prepare meal. Prior to cooking, simply scissor cut to separate the legs or split the shells lengthwise.



Chilean King Crab from the wild oceans of Southern Chile and Antarctica