



# RED CRAB

(Chaceon Notialis)

## FRESH FLAVOR FROM THE COOL CLEAN WATERS OF URUGUAY

Ocean. The clear deep waters make this area one of the most important harvesting grounds for Red Crab.

Uruguay is geographically situated on the east coast of South America and enjoys the exceptional climatic and environmental conditions of the South Atlantic



## FROZEN AT SEA

When it's naturally good, there's no need to mess with perfection. We preserve maximum flavor and freshness at sea. Our fresh-caught Red Crab clusters are quickly processed on our harvest vessel, where we do nothing more than clean, cook, freeze, glaze, and package Red Crab.



For more information, please visit us at [wanchese.com](http://wanchese.com) or call 1-877-675-4339



# RED CRAB

PRODUCT OF URUGUAY

## ON BOARD PROCESSING

We have two state-of-the-art factory vessels in Uruguay which allow us to provide product BRINE frozen and BLAST frozen.



## SPECIFICATIONS

Red Crab is available in the following sizes:

S: 120 g - 150 g

M: 150 g - 200 g

L: 200 g & up

## PACKAGING

Format: Cooked, Frozen

Country of Origin: Uruguay

Available in the following sizes:

- 22 lb (10 kg) box, soldier pack

- 50.7 lb (23 kg) bulk box, soldier pack



For additional information, please visit our website at [truenorthseafood.com](http://truenorthseafood.com) or [wanchese.com](http://wanchese.com).