



PATAGONIAN SOUTHERN RED KING CRAB

(Lithodes Santolla or Centolla Pantagonica)

BLAST FROZEN AT SEA *with no salt flavors.*



Get a leg up on the competition with True North Seafood's premium king crab clusters. Caught fresh off the coast of Argentina, our incomparable Patagonian Southern Red King Crab is minimally processed, perfectly frozen at sea – and a delicious way to turn meals into unforgettable occasions.



PATAGONIAN SOUTHERN RED KING CRAB

BLAST FROZEN AT SEA

THE BIG DADDY OF FLAVOR STRAIGHT FROM MOTHER NATURE.

When it's already this good, there's no need to mess with perfection. Our fresh-caught Patagonian king crab clusters are caught, cooked, washed, pre-chilled, frozen, glazed, and packed on our own harvest vessel.

- ▶ Caught fresh in the pristine waters off the Southern coast of Argentina.
- ▶ Blast frozen and fresh water glazed with no salt flavors.
- ▶ We control the full vertical integration of the product from our boat to your door.
- ▶ Various menu applications



Crab Macaroni and Cheese



Crab Platter with melted butter and lemon



Crab Salad

SPECIFICATIONS

AVAILABLE IN THE FOLLOWING SIZES:

S (small): 350 gm or less

M (medium): 350 to 500 gm

L (large): >500 gm

B (all sizes mixed): Broken clusters with some shell markings (Class B)

Net box weight: Catch Weight (with 5% glaze)

The cluster for each size per case, B 30-35, S 48-53, M 35-40, L 24-29.

Truckload = 960 cs.



For more information please visit us at wanchese.com or call 757-673-4500.

