

**Snow Crab** (*Chionoecetes opilio*)

# *Snow Crab*



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# Snow Crab (*Chionoecetes opilio*)

## Specifications

### French

crabe des neiges

### Spanish

cagrejo

### German

Kurzschwanz-krebs

### Harvesting Season

April to November

### Average Commercial Weight

1.0 to 1.5 kg

### Average Commercial Length

10 cm (*carapace*)

### Nutritional Profile

(per 100 g of steamed meat)

Energy **90 cal**

Protein **18.5 g**

Lipids **1.8 g**

Cholesterol **55 mg**

Snow crab thrives in the icy cold, pristine waters of Eastern Canada. With a hard shell encasing sweet, succulent meat, these snow crab are prized around the world.

Skilled fishers capture the crab in pots, harvesting only prime quality males that meet or exceed the minimum catch size. Females are returned to the water, ensuring a sustainable fishery.

As soon as the snow crab reaches the plant it is processed under exacting standards. To meet customer requirements, Atlantic Canadian Snow Crab is frozen by blast, in brine, or with CO<sup>2</sup> or NO<sup>2</sup>. Atlantic Canada's Snow Crab comes packaged in a wide selection of products and sizes, frozen and glazed for consistent top quality.



Products Offered	Traditional Size Grades	Pack Sizes
<b>Clusters/Sections</b>	3-5 oz (M), 4 up 5-8 oz (L), 8 up (2L) 8-10 oz (3L), 10 up (4L)	3 kg – 13.61 kg
<b>Whole Cooked or Raw</b>	4-10 pieces per pack	3.5 - 5 kg
<b>Meat</b>		
Combo Pack	400 g – 2 kg: 5 lb	10 kg – 17 kg
Salad Meat	2 kg: 5 lb	
Leg Meat	500 g – 2 kg: 5 lb	
<b>Claws (cap-off)</b>	9/12: 12/16: 16/20 Under 16: 21/25: 26/30: 30/34	8.16 kg – 13.61 kg
<b>Specialty Packs:</b>	Snap and Eat Clusters/Sections: Split Clusters/Sections	
<b>Notes:</b> Pack sizes and products vary by processor. Please contact individual processors for specific details. Our processors also pack to meet buyer's specifications		

## Product Descriptions

### Clusters/Sections:

shell-on complete shoulder with full shape – 5 legs including claw-on first leg.

### Whole:

shell-on crab in its natural round form.

### Meat Packs:

1. Combo – complete extracted leg meat on top and bottom with salad meat in-between: proportions of salad to leg meat varies: 60/40: 70/30: 75/25: 80/20
2. Salad Meat – crab shoulder meat and tips.
3. Leg meat (merus) – complete extracted leg meat.

### Snap and Eat Clusters/Sections:

shell-on legs are pre-scored for easy cracking and eating.

### Claws (cap-off):

upper cap (shell) of the claw is removed for easy eating.

### Split Clusters/Sections:

leg shells are partially removed along the length to expose the meat.

We are currently developing new, innovative products. Please contact your local provincial representative to learn more.

### For your Atlantic Canada suppliers list please email:

New Brunswick Department of Fisheries:  
[anita.landry@gnb.ca](mailto:anita.landry@gnb.ca)

Nova Scotia Department of Agriculture:  
[bryante@gov.ns.ca](mailto:bryante@gov.ns.ca)

Prince Edward Island Business Development:  
[jrblanchard@gov.pe.ca](mailto:jrblanchard@gov.pe.ca)

Newfoundland and Labrador Fisheries and Aquaculture:  
[seanbarry@gov.nl.ca](mailto:seanbarry@gov.nl.ca)