



FINEST GREEK SEAFOOD

BLUE SWIMMING CRABS

From the purest Mediterranean waters



WILD CAUGHT
HANDPICKED
FRESH
NON PASTEURIZED

ALL NATURAL
NO ADDITIVES
NO PRESERVATIVES
NO ARTIFICIAL FLAVORS

READY TO EAT



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EN SPECIFICATIONS

PRODUCT NAME	Blue swimming crab meat				
SCIENTIFIC NAME	Callinectes Sapidus				
CATCHING ZONE	F.A.O. 37.3.1 Mediterranean Sea - Aegean Pelagos				
FISHING METHOD	Wild caught				
PRESCRIPTION	Crab meat, hand-picked by live steamed blue swimming crabs				
	100% NATURAL	NO ADDITIVES	NO PRESERVATIVES	NO ARTIFICIAL FLAVOURS	READY TO EAT
TYPES	Lump meat		Large flakes of white body meat		
	Backfin meat		A blend of big and small white pieces of meat		
	Claw meat		Brown meat from the claws and legs		
SHELF LIFE	45 days from packaging				
PRESERVATION	0°C - 3°C				
PACKAGING	Containers of 200gr				
NUTRITIONAL INFORMATION PER 100g	Energy Value 390 Kj/92 Kcal, Fat 0,4g, of which saturated 0,29g, Carbohydrates 1,19g, of which sugars 0,49g, Protein 21g, Salt 0,65g				

LUMP MEAT	BACKFIN MEAT	CLAW MEAT
Large flakes of white body meat	A blend of big and small white pieces of meat	Brown meat from the claws and legs
<p>The large sized Lump Meat flakes make impressive dishes.</p> <p>Served as an appetizer. Add just extra virgin olive oil, a touch of lemon juice, salt and pepper.</p> <p>A gourmet proposition: Eat them plain in a brioche bun, or served as tapas.</p> <p>It's the ideal first course for an elegant wine dinner.</p>	<p>Served as an appetizer. Add just extra virgin olive oil, a touch of lemon juice, salt and pepper.</p> <p>It's the ideal ingredient in your green salad. Quick, easy and delicious.</p> <p>It's the best ingredient to make great pasta dishes.</p>	<p>It stands out for its darker color. This crab meat has the strongest flavor in all AEGEAN GOURMET series products. It is an absolute taste sensation!</p> <p>Served as an appetizer. Add just extra virgin olive oil, a touch of lemon juice, salt and pepper.</p> <p>It's the ideal ingredient in your green salad. Quick, easy and delicious.</p> <p>It's the best ingredient to make great pasta dishes.</p>



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