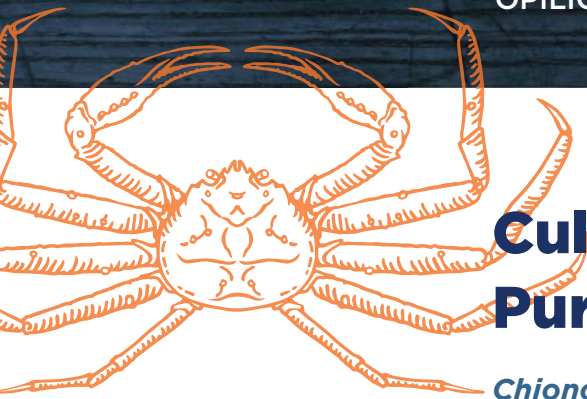




SNOW CRAB

OPILIO | *Chionoecetes opilio*



Culinary Perfection from Pure, Arctic Currents

Chionoecetes opilio, commonly known as Snow crab, is celebrated for its exceptional taste profile and its long, easy-to-crack legs. Although harvested from icy waters, Snow crab actually gets its name from its flavorful meat which turns snowy white when cooked.



From cocktail appetizers to seafood towers, Snow crab is known for its universal appeal. With easy to crack legs and exceptional taste, Snow crab is a top choice for chefs and caterers.

Versatile, Delicious and Easy to Serve

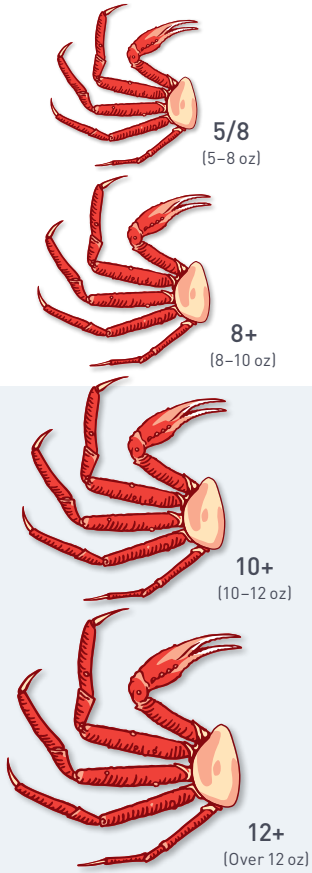
Delicate texture, a sweet taste, and leg shells that can be easily cracked open with just your hands, make Snow crab a top choice for restaurants, seafood buffets, and home cooks. Snow crab is extremely versatile and can be served simply or as part of more complex culinary creations.

Deep, Cold Habitat

Snow crab is harvested from the pristine northern waters of the Atlantic Ocean. They thrive in deep, cold-water conditions at depths ranging from 150 feet to almost 2,000 feet below sea level. The harvest is conducted using small vessels during a variable season that begins in the spring.

Sustainability and Stewardship

Snow crab fisheries in the Gulf of St. Lawrence and the Newfoundland and Labrador regions of the North Atlantic are sustainably managed using a quota system to prevent overfishing. The fisheries implement seasonal closures during crucial reproductive periods and modify their gear to minimize environmental impact. Rigorous monitoring and a comprehensive approach in collaboration with local communities ensures compliance and lasting sustainability.



Snow Crab Cluster Sizing Explained

Snow crab legs are typically sold in clusters, which include four legs and one claw. The name of the cluster size corresponds to the weight. A smaller 5/8 cluster, for instance, weighs between 5-8 ounces while a large 12+ cluster is over 12 ounces.

Purchasing Wholesale Snow Crab

Keyport Snow crab clusters are available in four sizes: 5/8 (5-8 oz), 8+ (8-10 oz), 10+ (10-12 oz), 12+ (over 12 oz).

While Snow crab is typically sold in clusters, Keyport also offers a range of custom cuts and cocktail claws. Our crab experts are happy to help with pricing, specialty orders, and retail packaging.



Talk with a Crab Expert

Visit our website to learn more about Snow crab or to connect with one of our experts.

Website & Live Chat: keyportllc.com

Phone: 206.284.1947

Email: sales@keyportllc.com



Keyport is proud to be America's premier processor and supplier of wild-caught crab and frozen seafood. From sea-to-table, our fully integrated approach ensures the highest quality product for our customers.

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