



KEYPORT™

DUNGENESS CRAB

DUNGENESS: THE PRIZED CATCH

Favored by gourmets and gourmands alike, our Dungeness Crab is in high demand. Whether shaped into savory crab cakes or steamed fresh and garnished with a few accoutrements, the meat is reliably tender and sweet. It's also packed with nutritional value and has a high meat-to-shell ratio, making it a top seller in local and global markets.

Commonly called "Dungy" (dun-JEE) by our crews and Cancer magister by scientists, Dungeness Crab lives in the cold, clean coastal waters of our region, the Pacific Northwest, and has been named one of the best choices for well-managed, healthy seafood by several industry watchguards, including the Environmental Defense Fund, Monterey Bay Aquarium, and Natural Resource Defense Council.

Our expert crabbers run the rugged coastline from Alaska to central California, using traps instead of

trawls to catch the crabs at the optimal time of their molting process. They hand select and inspect each crab with great care, making sure to release females and other non-targeted species. We document every step taken and rigorously follow best quality control practices and sound fisheries management.

Our customers tell us that our crab is "delectable" and "the best value for unrivaled taste and texture." The leg meat is white with pink edges and the body, sweet and flakey. If frozen, it can store for up to a year.

www.keyportllc.com www.facebook.com/keyportllc

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“The best value for unrivaled taste and texture.”

— SEATTLE CHEF



DUNGENESS CRAB

DUNGENESS SECTIONS:

1x25#

1.5-2 WHOLE COOKED:

1x30#

2/UP WHOLE COOKED:

1x30#

AVERAGE YIELD:

2lb whole = 1/2 lb picked meat = 2 servings

- **Freshest, best-tasting seafood—always**
- **Environmentally steadfast with no by-catch**
- **100% traceable from catch to market**
- **Highest standards for safety and quality control**
- **Relentless commitment to consistency and customer service**

Keyport LLC is a premium partner to grocery stores, specialty food markets, private label brands, and food service distribution channels worldwide.

Keyport LLC specializes in building thriving markets for premium seafood. We bring more than five generations of experience and expertise in the fishing industry to our family-owned and operated business, headquartered in Seattle.

Count on Keyport for the highest standards in safety, quality, and sustainability.

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