



NEW BRUNSWICK
DELICIOUSLY CANADIAN

UNIQUE BY NATURE



Deliciously Canadian

SNOW CRAB

Chionoecetes Opilio



- Unblemished, vibrant red shells.
- 100% natural and a healthy source of protein.
- Wild-caught from the deep-waters of Atlantic Canada.
- Hard shell full of sweet and succulent white meat.

New Brunswick's delicious snow crab comes from the pure and icy waters of Canada's Atlantic Ocean. New Brunswick has a long history of fishing and nurturing snow crab. For generations, our fishermen have braved the elements, often travelling as far as 400 kilometres offshore, to catch this deep-water treasure. Our fishery is carefully managed to bring the highest quality product to market year-round.

Supporting an environmentally sustainable fishery, skilled fishers harvest only prime quality males that meet the catch size, returning the females to the water. Our state-of-the-art freezing and processing technology preserve the flavour, colour and nutritional value of the snow crab from the moment it's caught. Our processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe and high-quality product.

Buyers all over the world have come to rely on our snow crab for its premium quality shell, sweet natural taste, and consistent supply. New Brunswick snow crab is sure to be a showstopper!



New Brunswick Snow Crab Products

- **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. Raw or cooked.
- **Snap-and-eat Clusters/Sections:** pre-scored for easy cracking and eating.
- **Cocktail 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.
- **Meat Packs:**
 - Salad meat* - crab shoulder meat and tips
 - Leg meat* - intact meat extracted from the legs
 - Combo* - portions of salad to leg meat varies: 60/40, 70/30, 75/25, 80/20

Products	Traditional Size Grades	Pack Sizes
Clusters / Sections	5-8 oz, 10 oz+, 12 oz+	5 lbs, 10 lbs, 30 lbs
Whole Cooked or raw	4 -10 pieces per pack	3 or 5 kg 6.6 or 11 lb
Meat: leg meat, salad meat or combo	2 kg 2.5 or 5 lbs	6 x 2 kg 6 x 2.5 or 5 lbs
Cocktail Claws (cap off)	9/12, 12/16, 16/20, 21/25, 26/30, 30/34 count per 500 g	6 x 3 lbs: 18 lbs (8.16 kg) 14 x 1.5 lbs: 21 lbs (9.52 kg)