



Wild Alaska

KING CRAB

A POPULAR INDULGENCE, REGAL AND DELICIOUS

No other shellfish in the world makes quite the impression of Alaska King Crab. Unmatched for its sweet flavor and rich, yet tender texture, the largest of Alaska's three crab species is a luxury with wide consumer appeal.

HARVESTED SEASONALLY, AVAILABLE YEAR-ROUND

All Alaska Seafood is wild and pure, responsibly managed for continuing abundance. Alaska crab harvesting seasons are timed to ensure optimum quality and are strictly limited to ensure sustainability. Alaska fishermen brave the icy waters of the North Pacific and Bering Sea during the winter to harvest Alaska King Crab, which is available frozen year-round.

REMARKABLY EASY TO SERVE

Cleaned and precooked, Alaska King Crab is simple to prepare. The succulent white body meat and sweet, full, flavorful legs can be served as-is in the shell, or used as an indulgent ingredient in recipes.

PRESTIGE AND VERSATILITY

Rich, delicious, and luxurious, Alaska King Crab delivers on the 'wow' factor, whether it's served simply, enhanced by a special sauce, or used in signature preparations—from stir-fried crab legs with garlic and black beans, to an elegant Alaska King Crab Louis Salad or creamy crabmeat fettuccine.

SUSTAINABLY SOURCED

Alaska has pioneered the standard for sustainable, eco-friendly fisheries management. Unlike many of the world's other fish populations, Alaska's are managed for protection against overfishing and sources of habitat damage. By proactively ensuring a healthy, wild and sustainable harvest, Alaska is protecting its superior seafood for future generations.



Wild, Natural & Sustainable®

The Alaska Seafood logo affirms your support for **SUSTAINABLE FISHERIES**.

KING CRAB



NUTRITION FACTS

Serving Size: 3.5 oz. (100g)
Cooked, Edible Portion

Calories	100
Protein	19g
Total Fat	1.5g
Saturated Fat	<0.5g
Sodium	1100mg
Cholesterol	55mg
Omega-3 Fatty Acids	400mg



COMMON MARKET NAME(S):

- Alaska King Crab
- Red King Crab
- Golden or Brown King Crab

SCIENTIFIC NAMES(S):

- Red: Paralithodes camtschatica
- Golden or Brown: Lithodes aequispina

HARVESTING SEASONS:

- Harvested January through March and October through November or until quota has been met

SIZES:

- King crab average 6 to 10 lbs. but can grow to 15 lbs.
- Leg counts per 10 lbs.:
 - 6/9 - 12/14 - 16/20
 - 9/12 - 14/17 - 20-up

HABITAT:

- Young crab live in water depths of 50 meters or less, living in boulders, cobble, shell hash, or living substrates similar to coral. Between the ages of 2 and 4, red king crab form pods consisting of thousands of crabs. Podding generally continues until 4 years of age when the crab move to deeper water and join adults in the spring migration to shallow water to spawn. They then migrate to deeper water and settle in waters up to 30 meters deep for the remainder of the year.



Wild, Natural & Sustainable®

Corporate Headquarters:
311 N. Franklin Street, Suite 200
Juneau, AK 99801
Phone: (907) 465-5560
Toll Free: (800) 478-2903
Fax: (907) 465-5572

Marketing Office:
150 Nickerson Street, Suite 310
Seattle, WA 98109
Phone: (206) 352-8920
Fax: (206) 352-8930

HARVEST METHOD:

- Pots

FOOD SAFETY:

- HACCP

ADDITIVES:

- None

PRODUCT FORMS:

- Legs & Claws · Clusters/Sections
- Split Legs & Claws · Select Portions
- Broiler Claws · Tails

PRODUCT PACKING:

- Legs and Claws 1/10, 1/20 lb. case
- Split Legs and Claws 1/10 lb. and 1/25 lb. case
- Select Portions 1/10 lb. and 1/15 lb. case
- Snap 'n Eats 1/20 lb. case
- Clusters/Sections packed 1/25 lb. and 1/40 lb.
- Tails 1/25 lb. case
- Broiler Claws 6/3 lb. case

FOOD SOURCE:

- Includes worms, clams, mussels, snails, brittle stars, sea stars, sea urchins, sand dollars, barnacles, fish parts, and algae

OTHER INFORMATION:

- Meat has a very sweet, firm texture