



# DEEP-SEA RED CRAB



**Finally, a crab meat that satisfies your customer's high standards for both quality and taste.**  
Our red crab is wild harvested in the cool, clean waters of Uruguay. Best of all? Our wild-caught red crab meat comes ready-to-eat without any additives or preservatives.





## Wait 'til they get their claws into it.

Extraordinary quality and unmatched versatility, our wild-caught red crab can help your customers reach new heights of culinary achievement. They'll love how easy it is to create restaurant-quality apps and mains any day of the week.

- Harvested in Uruguay, processed in Canada
- Ready-to-eat for the ease of preparation
- No additives or preservatives
- Wide range of culinary application (Soups, Salads, Pastas and Dips!)



### SPECIFICATIONS

True North Seafood Crab Meat is available in the following retail format:

- 15 x 7.05 oz (200g) bag, 6.6 lb (3kg) master case

### CONTACT INFORMATION

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For additional product information or to reach our sales team, please visit [truenorthseafood.com](http://truenorthseafood.com)