

Frozen Crab Meat

Wild Caught • Pasteurized • Steam Cooked





Jack's Catch® Frozen Swimming Crab Meat

Features:

- 24 month shelf-life. Pasteurized.
- Year Round Availability.
- Steam Cooked, Not Boiled.
- Available in Retail (1Lb) and Industrial (4Lb) packs.
- Hand-picked & Inspected.
- Processed in HACCP Certified Plants.
- Wild Caught.
- Cost Effective and Versatile.



Jumbo Lump

Largest whole muscle pieces. White meat.
Only available in 1 Lb packs.

1 Lb pack
32604-20



Lump

Medium & small broken pieces. White meat.

1 Lb pack
32605-20

4 Lb pack
32705-10



Claw Meat

Whole "Meris" meat & clawmeat. Pink meat.
Only available in 4 Lb packs.

4 Lb pack
32707-10

Harvested From:

Southeast Asia

Available Packs:

This product is available in Frozen form only.

Pack	Case	Dimensions
1 Lb. Vac Frozen	8 x 1 Lb.	10x8x8.5 in.
4 Lb. Vac Frozen	6 x 4 Lb.	14.5x8.5x8.3 in.

Nutritional Info:

Serv. Size 3 Oz. (85g), Servings: About 6, Amount Per Serving:
Calories 80, Fat Cal. 5, **Total Fat** 1g (2% DV), Sat. Fat 0g (0% DV),
Trans Fat 0g, **Cholest.** 115mg (38% DV), **Sodium** 270mg (11% DV),
Total Carb. 0g (0% DV), Fiber 0g (0% DV), Sugars 0g, **Protein** 19g,
Vitamin A (0% DV), Vitamin C (0% DV), Calcium (15% DV), Iron (2% DV). Percent Daily Values (DV) are based on a 2,000 calories diet.

Thawing Instructions:

Recommended Method: Thaw the crab meat in package overnight under refrigeration (about 8 hours).

Quick Method: Thaw the crab meat in package under cold lightly running water until thawed (about 30-45 minutes). Do not submerge the vacpac underwater a bath of water.

Note: A temporary odor may be detected after opening the vacpacs. Let dissipate. It should only last a few minutes. It is natural for vacuum packed meat of all kinds (beef, chicken, and seafood) to release a slight odor when first opened.

PERFECT FOR: CLUB • FOODSERVICE • RETAIL • PROCESSORS

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