Sustainably Harvested
Available Year Round
Fully Cooked & Ready to Serve
Sweet and Succulent Flavor

Serving the ocean since 1941
### Available Packaging

- **6 oz tub**
- **6 oz tub (pasteurized)**
- **5 lb can**

### Product Forms

- **Whole Cooked Dungeness:**
  - 1½ - 2 lb, 2 - 2½ lb, 2½ - 3 lb (Ocean Run)
- **Crabmeat:**
  - Food Service / Fresh Retail Case: 5 lb
  - Retail Ready: 6 oz, 6 oz pasteurized
- **Premium Soldier Pack Legs & Claws:** 25 lb
- **Crab Feed Ready:**
  - 25 lb Cracked and Cleaned
- **Snap & Eat (Sections, Legs, Claws)**

*All Pacific Seafood® Dungeness Crab products are fully cooked and ready to serve*

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### The Pacific Advantage

...since 1941

- Dungeness Crab Fishery is considered one of the most efficiently managed crab fisheries globally.
- Blanching cooking enhances natural meat appearance and flavor, as well as increases shelf life.
- Cryogenically frozen crab keeps the fresh flavor and juices locked in.
- Largest producer of Dungeness Crab in the world.
- Processor of all forms of Dungeness Crab, from traditional whole cooked, sections and crabmeat.
- Pacific Seafood industry leading product traceability systems, assuring food safety.
- Year round fresh crabmeat production.

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