

PacificSeafood

DUNGENESS CRAB



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)



5lb 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*



The Pacific Advantage® ...since 1941

- Dungeness Crab Fishery is considered one of the most efficiently managed crab fisheries globally.
- Harvested and Processed in Alaska, British Columbia, Washington, Oregon and California.
- Blanched 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.



PacificSeafood®

Clackamas, OR (503) 905-4500
www.pacificseafood.com

/pacificseafood @pacificseafood
 @pacificseafood