

RAW SOFT SHELL CRAB

MF CODE: 3637 | 120/150 G PER PC | 5 X 800 G

MF CODE: 3647 | 60/80 G PER PC | 5 X 800 G

MF CODE: 3648 | 80/100 G PER PC | 5 X 800 G

MF CODE: 3649 | 100/120 G PER PC | 5 X 800 G





Raw Soft Shell Crab

- Individually wrapped portions (IWP)
- Individually quick frozen (IQ F)
- Portion controlled
- Versatile
- Quick & easy to cook
- Available in 4 sizes



Product Information

Code	Product	Size Per Pc	Pack Size
3637	Raw Soft Shell Crab	120/150 g per pc	5 x 800 g
3647	Raw Soft Shell Crab	60/80 g per pc	5 x 800 g
3648	Raw Soft Shell Crab	80/100 g per pc	5 x 800 g
3649	Raw Soft Shell Crab	100/120 g per pc	5 x 800 g

Code	Inner Barcode	Outer Barcode	Inner Dimensions (LxWxH) mm	Outer Dimensions (LxWxH) mm
3637	9414169363714	19414169363711	215 x 160 x 65	340 x 230 x 175
3647	9414169364711	19414169364718	215 x 160 x 65	340 x 230 x 175
3648	9414169364810	19414169364817	215 x 160 x 65	340 x 230 x 175

Nutrition Information

Servings per pack: 10
Serving size: 80g

	Avg Qty per serving	Avg Qty per 100g
Energy	282 kJ	352 kJ
Protein	14.4 g	18.0 g
Fat -Total	0.6 g	0.7 g
-Saturated	0.2 g	0.2 g
Carbohydrate	0 g	0 g
Sugars	0 g	0 g
Sodium	316 mg	395 mg

Ingredients: Crab (Crustacean)
Contains: Crustacea.

Cooking Instructions:



THAWING INSTRUCTIONS

For best results, cover and refrigerate overnight until thawed.

- Dip thawed crab into seasoned all-purpose flour and shake off excess.
- Fry for 3-4 minutes or until golden brown and flesh inside is opaque.
- Drain off excess oil and allow to cool before eating.

Storage: Keep frozen at or below -18°C
Frozen Shelf Life: 24 Months from production.