



SEA HARVEST SEAFOOD LTD.

1-902-209-5077 WWW.SEAHARVESTSEAFOODS.COM



ABOUT SNOW CRAB

CHIONOECETES OPILIO

Snow crab thrives in the icy cold, pristine waters of Atlantic Canada, off the coast of Nova Scotia. Prized for its sweet and succulent meat, Nova Scotian snow crab is harvested from the cold, clean, pristine waters off the coast of the province and shipped all over the world.

ATLANTIC CANADIAN SNOW CRAB. PURE.

Atlantic Canada's snow crab fishery is carefully managed to bring the highest quality product to market year-round. Snow crab can be found only by going to great lengths. Independent harvesters often travel as far as 250 miles offshore, in sometimes wild and unpredictable weather conditions, to catch this deep water crab. Atlantic Canada's wild snow crab industry uses state-of-the-art freezing and processing technology to preserve the flavour, colour, and nutritional value of snow crab, offering a product that looks and tastes as fresh as the day it was caught. The province's snow crab processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

WILD AND SUSTAINABLE

Atlantic Canada's snow crab is independently certified sustainable by the Marine Stewardship Council (MSC), the world's leading certification and eco-labelling programs for wild sustainable seafood.

PRODUCT TYPES

Snow crab comes packaged in a wide selection of products and sizes, frozen and processed for consistent quality, including:

- Live snow crab
- Cluster/ Sections
- Whole, cooked or raw
- Meat
- Claws
- Other specialty products

NUTRITION FACTS

SERVING SIZE (100 GRAMS)

CALORIES 117

TOTAL FAT 2G

SATURATED FAT 0G

TRANS FAT

CHOLESTEROL 690MG

SODIUM 444MG

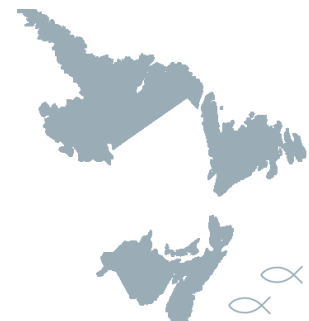
TOTAL CARBOHYDRATE 0G

DIETARY FIBER 0G

SUGARS 0G

PROTEIN 23G

REGION OF ORIGIN



SEA HARVEST SEAFOOD LTD. Halifax, Nova Scotia, Canada

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