

FRESH! BAIRDI SNOW CRAB



DESCRIPTION:

There are two species of snow crab, *chionoecetes bairdi* and *chionoecetes opilio*. The Bairdi is the larger of the two species reaching sizes of 3 to 5 pounds while the *opilio* only reaches 1.5 to 2.5 pounds. The Bairdi Snow Crab is also marketed under the trade name “Tanner Crab”. The meat yield from a whole *opilio* is just 17%, compared to about 20% for Bairdi. The Yield from cooked sections to cooked meat for Bairdi averages about 34%. Bairdi snow crab is known through-out Alaska and among most crab lovers as the best crab available on the market. Much of the frozen product goes to Japan, while in the US most of it is sold as fresh cooked clusters. They are caught off the coast of Alaska at depths of 36 to 340 meters and the quota is much smaller than king or *opilio* so it is harder to find and has a greater demand.

The Alaska snow crab fishery begins in January and typically runs through March or April, depending upon the size of the quota and the ice conditions. During this time and often in November and December we are able to deliver fresh Bairdi Snow Crab direct to your door from Dutch Harbor Alaska. All of our fresh Bairdi comes from one processor in Dutch Harbor, which means consistency through-out. The crab is sold as cooked clusters (meaning 4 legs and one claw connected at the shoulder). The cases have no broken pieces and all of the clusters are intact. The shells are extremely clean with no sand, dirt or barnacles.

PACK SIZES:

Fresh Cooked Clusters 30 or 60 pound cases

EATING QUALITIES:

Since the crab is fresh, there is no glaze and the flavor is just pure, crab. Alaska Bairdi Snow Crab is sweeter than Alaska Red King Crab, with a lighter and more delicate texture. It is best eaten cold, since it has already been cooked to perfection. If you want to serve it hot, just barely heat it up, so you are not “cooking” it twice and drying it out. Only available for a short time every year, order when it is available or it will be gone.

FISHING METHODS:

Bairdi Crab is caught with pots, baited with ground herring or sardines.

COMMERCIAL REGULATIONS:

Commercial harvests are controlled by a quota system, which is set by the Alaska Department of Fish and Game. The snow crab fishery runs from January to March. The Alaskan snow crab fishery is recommended by conservation groups, where the fishery is strictly controlled and populations are strong.