

PONTCHARTRAIN BLUE CRAB
CALLINECTES SAPIDUS



DESCRIPTION:

Blue Crabs are found in the western Atlantic from Nova Scotia to northern Argentina and throughout the Gulf of Mexico. Lake Pontchartrain is located in the heart of the most productive estuary in the United States, therefore enabling Pontchartrain Blue Crab company access to fresh caught crabs every day. Pontchartrain Blue Crab is premium pasteurized domestic blue crabmeat.

EATING QUALITIES:

Pontchartrain Blue Crab is fully cooked and ready to serve. The meat is hand-picked from the shell and available in four grades: jumbo lump, lump, special, and claw meat. This top quality delectable crab meat is sweet and very versatile.

FISHING METHODS AND REGULATIONS:

Blue Crabs are caught by using pots and traps. In the state of Louisiana the Blue Crab Fishery is responsibly managed by the Louisiana Department of Wildlife and Fisheries, the Louisiana Wildlife and Fisheries Commission, and the Louisiana State Legislature. It is also Marine Stewardship Council (MSC) certified sustainable.

SOLD AS:

1 lb plastic tubs

NUTRITIONAL INFORMATION
 Per 3 ounce portion:

Calories	100
Fat Calories	9
Total Fat	1 g
Saturated Fat	0 g
Protein	20 g
Sodium	320 mg
Cholesterol	90 mg

HANDLING

Keep refrigerated (32-35°F) until use. Once the container has been open it should be used within 5 days and must be kept refrigerated. This product can be frozen, if needed.