

OUR CONNECTION TO THE SEA

Meribelle resets the standard for optimum quality and ethical practice. The hand-picked 100% live *Portunus pelagicus* crabs are harvested in the gleaming blue waters of Southeast Asia. A commitment to quality assurance programs and dedication to sustainability results in firm, flavorful crab meat that sets a benchmark above the rest.



COLOSSAL LUMP JUMBO
SPECIAL CLAW BACKFIN

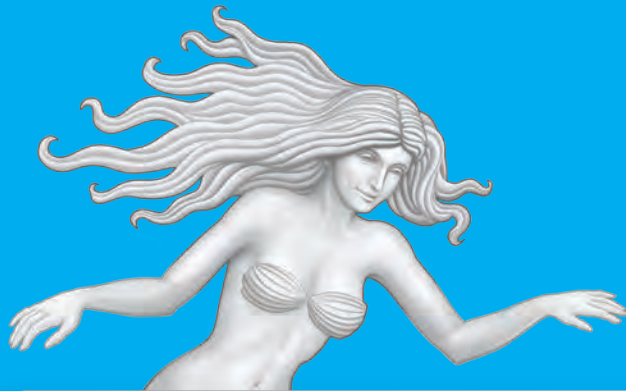
3¢ for FIPs

Fortune donates \$.03 for each pound of crab meat sold to Fishery Improvement Projects in the Southeast Asia Crab Fishery.

FORTUNE
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THE SEAFOOD & GOURMET SPECIALISTS

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CRAB COUNCIL



Meribelle™

PASTEURIZED

CRAB MEAT



COLOSSAL

The largest individual unbroken pieces of white meat from the swimmer fin section of the crab. Each crab produces only two pieces, 9gm minimum/pc.



JUMBO

Similar to Colossal but a smaller yield of meat. It is the unbroken white meat from the swimmer fin section of the crab, 3-9gm whole pieces of white meat.



LUMP

White meat from broken pieces of Colossal and Jumbo Lump crab with large flakes of white body meat (Special). Lump crab meat is 60% of broken Colossal and Jumbo Lump meat, 40% Special crab meat.



BACKFIN

White meat comprised of broken pieces of Jumbo Lump crab and Special. Backfin consist of 100g of Lump meat and 354gm White Flake meat.



SPECIAL

100% white meat from the upper cavity of the body.



CLAW

Whole and broken pieces from all the claws and 8 large dressing tenders packed on the top and bottom of the can.