

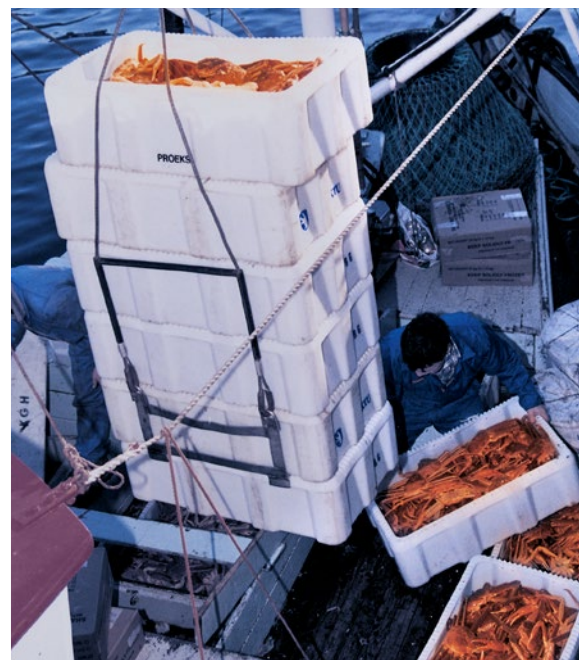
CHIONOECETES
OPILIO

SNOW
CRAB



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®



The snow crab (*Chionoecetes opilio*) lives in the coldest parts of the Pacific, North Atlantic and Arctic Oceans, where the water temperature is always below 4°C. The crab has a small body with long, thin legs and an orange, light-brown or red-colored shell. The stocks in Western Greenland and Canada are considered to be healthy and are harvested at a sustainable level.

Snow crabs are fished using pots, which is the traditional catching method. Pot-fishery has very little impact on the seabed and no risk of by-catch. The pot is a metal frame covered with netting, which allows the snow crabs to enter, but not to leave, trapping the live crabs inside the pots.

When the pots are hauled on board and opened, the crabs are carefully evaluated; all males with a shell diameter below 10 centimeters and all female crabs are set back into the water to reproduce and secure future generations of snow crab.

Royal Greenland operates production facilities along the west coast of Greenland and in Newfoundland, where the snow crabs are landed alive and quickly slaughtered by hand, cooked and quick frozen before they are taken to the freezer storage ready for dispatch to consumers across the world.





Snow crab clusters

The shoulder with four legs and a claw attached is called a cluster. The clusters are cooked in fresh water, quick frozen and glazed with salt water brine. Before packaging all crab clusters undergo a final quality check to ensure a uniform quality. They are then carefully folded and packed in cardboard master cartons that are lined with plastic.

Leg meat

In this product the leg meat is carefully removed from the shell and is ready to use straight away. The product is ideal for sushi, salads or elegant servings where the bright orange meat is seen.

Cocktail claws

Cocktail claws are as the name resembles cut from the claw. The shell around the claw is removed so that the meat inside is visible. Cocktail claws are ideal for buffets and exclusive dishes. They look very elegant and the claw meat is a delicious mouthful.



Culinary Qualities

The snow crab is a true Arctic delicacy with tender and juicy meat that is packed with luscious and delicate flavors. Because they are caught in the northernmost parts of the North Atlantic and Arctic Ocean, where the cold and clean surroundings make the crabs grow slowly, they have had time to develop their unique taste and texture.

The meat is snow white with a bright orange surface and has a fresh, sweet and slightly salty taste of the sea, with a touch of shellfish bitterness. Snow crab is low in fat and rich in iodine, zinc, vitamin A and B12, making it a healthy meal with a true twist of luxury.

The meat sits mostly in the legs and claws, with a small amount located on the shoulder. The sweetness of the snow crab meat is complimented well by an acidic or fatty taste, such as apple or avocado or served simply with bread and a squeeze of lemon.

Most snow crab products are ready to eat after a gentle thawing in the refrigerator, because they are cooked prior to freezing. They are best suited for cold servings such as salads, on buffets, in sandwiches or in sushi, but can also be enjoyed in warm dishes such as risotto and pasta.





Cluster



Claw



Leg meat

