

Cooke



Red Crab Clusters

Chaceon notialis

The shell of a Red Crab cluster hides sweet, delicate and delicious crab meat waiting to be devoured! Our Deep-Sea Red Crab is harvested from the cool, clean waters of Uruguay, in the Southwest Atlantic Ocean. The clear, deep water makes this one of the most important harvesting grounds for Red Crab. The impressively high yield of meat per shell and beautiful, bright white meat produces a premium product with exceptional value.

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ON BOARD PROCESSING

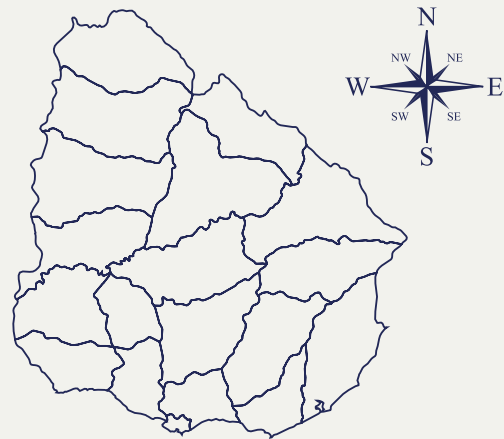
- We have two factory vessels in Uruguay, the Canadian Spirit and the Southern Star
- The Canadian Spirit has the capability to cook and blast freeze crab onboard
- Crab on the Southern Star is cooked and brine frozen onboard

RED CRAB

- Cooke Uruguay has the only two fishing licenses for crab in Uruguayan waters
- Only the adult male crabs are processed, while female and young crabs are returned to sea to ensure a prosperous future for the fishery
- Crab on Southern Star vessel is brine frozen to maintain freshness
- Our red crab are caught in the Southwest Atlantic Ocean FAO Zone 41
- Available in two packaging formats: 120-180g and 180+g

FLAVOUR PROFILE

- Delicate in texture
- Bright white flesh
- Slightly sweet taste



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CONTACT INFORMATION

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For additional product information or to reach our sales team