

# Alaska King Crab

Alaska King Crab  
Split Legs



1 7 5 0



Alaska  
King Crab  
Whole Legs



Alaska  
King Crab  
Split Legs  
12 / 12 oz.





**A**laska King Crab is distinguished by its large pieces of tender white meat regally edged in red. Known for its rich, tender texture and sweet delicate flavor, King Crab is the choice of the most discriminating gourmet. Served as an entree King Crab is an impressive presentation. Drawn butter or specialty sauces make ideal accompaniments or serve legs along side prime rib or steak. The elegant appearance of King Crab's white meat makes for an exceptional appetizer and it rests beautifully atop a crisp salad. Used in creamy pasta sauces, King Crab compares favorably with lobster.

**T**he largest member of the entire crab family, Alaska Kings typically weigh between 6-10 pounds. They are harvested from the frigid ocean floor of the North Pacific and Bering Sea from late fall to the end of March.



**I**n Alaska there are three commercial king crab species. Red king crab is the most commercially valuable of the kings. Brown or "golden" king crab is the smallest of the kings and is less in demand than the red. Brown king crab is spinier and the color on the underside of the shell is darker, or more brown than Red king crab.

#### Features & Benefits of Trident Alaska King Crab

- Fully cooked, ready to use
- Premium seafood perception
- Available year-round
- Trident caught & processed
- Brine, not blast frozen
- Impressive plate presentation
- Low labor cost, no waste
- Higher gross profit margin
- Consistent menu price, not market
- Quality from the source to the plate
- Consistent flavorful product
- Signature menu item

#### • Care & Thawing

Keep frozen at 0° F. or lower up to six months. To thaw: place king crab on a shallow pan or tray that drains easily and place this pan into a larger one to contain the drippings, cover with plastic wrap and refrigerate 8-10 hours or overnight.

#### • Preparation

To broil: if split, place king crab in broiler pan, shell side down; brush with butter or favorite sauce. Place pan about 4 inches from heat; broil 3-4 minutes. Brush occasionally with butter or sauce while broiling. To steam: place steam basket in large pot; fill with boiling water to depth of 3/4 inch. Place crab legs in basket; reduce heat and steam, covered, about 5 minutes or until crab is thoroughly heated.

|                              |                               | Gross<br>Wt. | Case<br>Dimension  | Case<br>Cube | Ti<br>Hi |
|------------------------------|-------------------------------|--------------|--------------------|--------------|----------|
| Trident Alaska King Crab     |                               |              |                    |              |          |
| Whole King Crab              |                               |              |                    |              |          |
| +83621                       | Whole Cooked King Crab        | 10           | Shipped Separately |              |          |
| Red King Crab Legs & Claws   |                               |              |                    |              |          |
| +87767                       | 6-9 Count.....1/10 lb         | 10           | 5.4x24.75x11       | 0.85         | 6x11     |
| +87775                       | 9-12 Count.....1/10 lb        | 10           | 5.4x24.75x11       | 0.85         | 6x11     |
| +87783                       | 12-14 Count.....1/10 lb       | 10           | 5.4x24.75x11       | 0.85         | 6x11     |
| +87791                       | 14-17 Count.....1/10 lb       | 10           | 5.4x24.75x11       | 0.85         | 6x11     |
| +87554                       | 16-20 Count.....1/10 lb       | 10           | 5.4x24.75x11       | 0.85         | 6x11     |
| +87562                       | 20-24 Count.....1/10 lb       | 10           | 5.4x24.75x11       | 0.85         | 6x11     |
| +87805                       | 20-Up Count.....1/10 lb       | 10           | 5.4x24.75x11       | 0.85         | 6x11     |
| +65968                       | 6-9 Count.....1/20 lb         | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +50952                       | 9-12 Count.....1/20 lb        | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +32253                       | 12-14 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +32318                       | 14-17 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +32369                       | 16-20 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +32458                       | 20-25 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +67356                       | 20-up Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| Brown King Crab Legs & Claws |                               |              |                    |              |          |
| +77826                       | 9-12 Count.....1/20 lb        | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +31915                       | 12-14 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +31966                       | 14-17 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +32016                       | 16-20 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +32105                       | 20-25 Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| +65437                       | 20-up Count.....1/20 lb       | 24           | 24.75x11x5.4       | 1.5          | 5x8      |
| Red King Crab Splits         |                               |              |                    |              |          |
| +57698                       | 20/25                         |              |                    |              |          |
|                              | Premium Split Legs...1/10 lb  | 12           | 24.75x11.5x5.75    | .9           | 8x11     |
| +31486                       | 20/25 Split Legs.....12/12 oz | 11           | 18x12.5x5.5        | .72          | 12x10    |

#### Nutritional Facts

Serving Size 3.5 ounces (Steamed)

Amount Per Serving

Calories 96      Calories from Fat 14

% Daily Value\*\*

Total Fat 2g      2%

Saturated Fat      \*

Cholesterol 53mg      18%

Sodium 1064mg      44%

Protein 19g

Vitamin A \*      • Vitamin C 13%

Calcium 6%      • Iron 4%

\* Contains less than 2% of the daily value of this nutrient.

\*\* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Source: Release 10 USDA #15137, 1992

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