



High quality KingCrabs and Seafood from the Barents sea.
Please send price request to tom@arcticseafoods.no.
Prices depends on season, volume and destination.

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RED KING CRAB



Whole crab cooked frozen

Weight of whole crab: 3 to 4 kg
Product filling: 85-90% minimum

Glaze: no more than 7%
Each crab is packed individually into a box

Box fixed weight: 7.5kg
(two individual boxes)

Shell-on sections cooked frozen

Three sizes available: 900g (2L), 1100g (3L), or 1100g+ (4L)

Product filling: 85-90% minimum
Packed in 6.3kg boxes

Glaze: no more than 7%





Legs and Claws, cooked frozen

Walking and claw-bearing legs, shell on, cooked frozen Product is similar to Red king crab sections.

The only difference is that the section is divided into walking and claw-bearing legs.

The proportion between walking and claw-bearing legs is maintained.

Product filling: 85-90% minimum
Product is packed in 5.0 kg boxes

Glaze: no more than 7%

Split legs, cooked frozen

Walking and claw-bearing legs are divided into two halves down the center, which reduces the weight of the final portion while maintaining a presentable appearance of the product.

Product filling: 85-90% minimum
Product is packed in 5 kg boxes

Glaze: no more than 7%



RED KING CRAB



Shell-on sections brine freezing

Clusters sizes: 900g (2L) -
1100g (3L), 1100g+ (4L)

Product filling: 85-90% minimum
Product is packed in 22 kg boxes.

Glaze: no more than 7%.

Select Portions cooked frozen

This product is measured by size and weight, and is packed in 5kg boxes, clean shell without external damage.

Potential product weights: 100-150 g, 150-200 g,
200-250 g, 250-300 g.

Product filling: 90-95% minimum.

Glaze: no more than 7%.





Merus shell on, cooked frozen

The product is measured by size and weight, and is packed in 5kg boxes, clean shell without external damage

Potential product weights:

80-120 g 120-160 g 160+ g

Product filling: 90-95% minimum

Glaze: no more than 7%.

Merus meat, cooked frozen

Merus meat is packed in 1 kg bags then packed in 6kg boxes (6 bags per box)

Glaze: no more than 7%.



RED KING CRAB



Large Claw meat with two pincers, cooked frozen

All claws are packed in 1kg bags, then packed in 6kg boxes (6 bags per box)

Glaze: no more than 7%.

Combo block, frozen

The crab meat is fully cleaned of internal chitinous plates and is vacuum packed.

White meat is the shoulder meat.

As for red meat propodus meat, carpus meat or claw meat could be used.

The ratio in the block between red and white meat is 30/70 (30% red meat).

Block weight: 500 g, box weight: 8.0 kg (16 blocks of 500 g each).

Glaze: no more than 7%.





Individual quick frozen crab meat

During the production the following products are obtained: shoulder meat, carpus meat, propodus meat.

The product is packed in 6.0 kg boxes (6 bags per box)

Glaze: no more than 7%.



SNOW CRAB OPILIO



Shell-on sections cooked frozen

Sections of snow crab weighing
250-300 g and 300+ g.

5 kg box.

Product filling: 80% minimum

Glaze: no more than 7%.

Merus meat, cooked frozen

Individual quick frozen product.

Pack weight: 200 g,

Box weight: 4.8 kg (24 packs of 200 g each).

Glaze: no more than 7%.





Claw shell on, cooked frozen

Packaged in bags.

Product is packed in 6.0 kg boxes
(6 packs of 1 kg each)

Glaze: no more than 7%.

Combo block, frozen

Snow crab meat is fully cleaned of internal chitinous plates and is vacuumed packed. The ratio in the block between red and white meat is no less than 30/70. (30% red meat and 70% white meat).

Frozen, block, meat
Block weight: 500 g,

Box weight: 8 kg (16 blocks of 500 g each).

Glaze: no more than 7%.





Red king crab, carpus meat

Cooked frozen at sea.

Pack weight: 200 g.

Number of packs in a master carton: 6.

Glaze: no more than 5%.



Red king crab, propodus shell on

Cooked frozen at sea.

Pack weight: 150 g.

Number of packs in a master carton: 6.

Glaze: no more than 5%.



Red king crab, Large claw

Cooked frozen at sea.

Pack weight: 200 g.

Number of packs in a
master carton: 6.

Glaze: no more than 5%.



Snow crab Opilio, cocktail claw

Cooked frozen at sea.

Pack weight: 200 g.

Number of packs in a
master carton: 6.

Glaze: no more than 5%.



Red king crab Split leg shell on

Pack weight: 250 g.

Number of packs in a master carton: 6.

Glaze: no more than 5%.

Red king crab, claw with arm split

Cooked frozen at sea.

Pack weight: 250 g.

Number of packs in a
master carton: 6.

Glaze: no more than 5%.





Red king crab Merus meat

Cooked frozen at sea.

Pack weight: 200 g.

Number of packs in a
master carton: 6.

Glaze: no more than 5%.

Snow crab Opilio sections with cuts

Cooked frozen at sea.

Pack weight: 400 g.

Number of packs in a master carton 8.

Glaze: no more than 5%.





Atlantic Cod, fillet, skinless, boneless.

Sea frozen fillet

Top-grade fillet

Pack weight: 600 g.

Number of packs in a

master carton: 6.

Glaze: no more than 3%.



Atlantic Cod, loins, fillet, skinless, boneless.

The loins are the most valuable part of the fillet.

Pack weight: 600 g.

Number of packs

in a master carton: 6.

Glaze: no more than 5%.



Greenland Halibut Greenland fillet, skin-on, boneless.

Top-grade fillet

Pack weight: 600 g.

Number of packs in a master carton: 6.

Glaze: no more than 5%.



Greenland Halibut Greenland steaks.

Product frozen only once (sea frozen).

Only large steaks.

Pack weight: 600 g.

Number of packs in a master carton: 6.

Glaze: no more than 5%.

Red king crab, merus meat

The largest and most
delicious part of the crab.

Pack weight in the box:

105 g: 6 pieces

190 g: 6 pieces

250 g: 6 pieces

330 g: 4 pieces

430 g: 4 pieces



Red king crab, crab meat

Juicy and fresh product

Pack weight in the box:

110 g: 8 pieces

210 g: 6 pieces



Snow crab Opilio, crab meat

A dietary product with
a sweet taste.

Pack weight in the box:

130 g: 8 pieces

240 g: 6 pieces

