

# PASTEURIZED CRAB MEAT

## BLUE SWIMMING CRAB

## RED SWIMMING CRAB



**Colossal** BH #15321 | SUPC #7244685  
Large whole pieces from the largest crabs.  
Minimum 10g per piece.



**Jumbo Lump** BH #15303 | SUPC #7244680  
Large whole pieces from the swimmer muscle.  
4-10g per piece.



**Super Lump** BH #15322 | SUPC #7244687  
20% whole and 80% large flakes of jumbo lump.



**Lump** BH #15042 | SUPC #7242543  
40% super lump and 60% special.



**Backfin** BH #15323 | SUPC #7244691  
20% super lump and 80% special.



**Special** BH #15312 | SUPC #7244693  
Small flakes of white meat picked from the crab body.



**Claw** BH #15317 | SUPC #7252542  
Combination of picked leg meat and large pieces from the claws and arms.



**Cocktail Claw** BH #15324 | SUPC #7242529  
Whole cap-off claws. 60ct



**Colossal** BH#15319 | SUPC #7289096  
Large whole pieces from the largest crabs.  
Minimum 7g per piece.



**Jumbo Lump** BH#15030 | SUPC #7289097  
Large whole pieces from the swimmer muscle.  
3-7g per piece.



**'Petit' Jumbo** BH#15380 | SUPC #7289104  
Whole pieces of white meat from the swimmer fin. 1-3g per piece.



**Super Lump** BH #15385 | SUPC #7289156  
40% super lump and 60% special.



**Lump** BH#15320 | SUPC #7289157  
20% super lump and 80% special.



*Heron Point blue swimming crab meat is harvested live and processed to the highest specifications. Caught daily from the Southeast Asia and known for its sweet flavor and smooth, moist texture.*

*Crimson Bay red swimming crab meat is wild caught, never frozen, and quickly steam cooked ensuring the freshest quality. Sourced exclusively from Vietnam and known for its reliability, clean flavor profile, and transparent labeling.*



**BUCKHEAD**  
Meat & Seafood | a Sysco company