

PIONEER OF SUSTAINABILITY

Since admittance into the Union as our 49th state in 1959, Alaska has served as a model of fisheries management to the rest of the world. Alaska remains the lone state in the nation with a constitutional mandate stipulating all “fish...be utilized, developed and maintained on the sustained yield principle.” The Alaska fishing industry philosophically, fundamentally and cooperatively understands, supports and adheres to all tenets of this policy.



Wild ALASKA Crab
www.alaskaseafood.org

Marketing Office • 150 Nickerson Street, Suite 310 • Seattle, WA 98109 • 800-806-2497
Administrative Office • 311 N. Franklin St., Suite 200 • Juneau, AK 99801 • 800-478-2903

**40 ft.
swells +**





20 hr.
shifts +

700 lb.
pots =

ALASKA CRAB

If Wild Alaska Crab weren't so perfect in so many ways, it's doubtful anyone could justify tackling all the obstacles required to safely harvest and deliver it to you.

But, as anyone who knows Wild Alaska Crab will attest, the reward for the Alaska fishing industry's extraordinary efforts is a treasure without equal. No other supplier can provide foodservice operators with all three species of rich, succulent, tender, naturally sweet and exquisitely delicious Alaska King, Snow and Dungeness Crab. All three of which occupy a center-of-plate position that yields impressive profits.

Further, no other fishery on earth so clearly understands the need to carefully manage not only the way in which this unique resource is harvested, but when. Alaska Crab harvesting seasons are timed to guarantee optimum quality and sustainability.

This long-standing dedication to sustainability is the type of forward thinking that produces a consistent, plentiful supply which is available year-round in a wide variety of product forms. Alaska is also committed to ensuring the best quality and flavor, by using state-of-the-art

processing techniques. And since the majority of Alaska Crab is pre-cooked, labor costs are reduced. Plus there's no shrinkage, so you always get striking plate-filling presentations.

By every measure, in every way, shape and form, Wild Alaska Crab equates to a profoundly wonderful catch.



Wild **ALASKA** Crab



KING CRAB

Alaska King Crab is the largest, most prestigious, profitable and carefully handled crab found in any sea. Here's why Alaska commands that all important "wow factor":

- Unmistakable brilliant red/orange shell
- Sweet, moist and tender snow-white meat with a less salty taste
- Superior meat in-fill
- Wide range of sizes to suit all foodservice needs
- Whole King Crab typically weigh between 6-9 lbs.



SNOW CRAB

Alaska Snow Crab takes its rightful place among the finest value-based menu items available. Known for its high quality among the foodservice trade, there's no need to source Snow Crab anywhere but Alaska. Here's why:

- Formidable center-of-plate presentation
- Perfect for all-you-can-eat buffets and seafood bars
- Sweet, moist and tender snow-white meat with a less salty taste
- Trademark large clusters
- Exceptional meat in-fill
- Consistently uniform product with high-quality shell condition



DUNGENESS CRAB

Alaska Dungeness Crab from the icy, pure waters of the 49th state is renowned for its consistently high quality. Other noteworthy attributes are:

- Extreme versatility
- Distinctly sweet and nutty taste make it "the best kept secret in crab"
- Premium menu price with virtually no preparation
- Its popularity stretches from buffets to fine dining