

ALASKA KING CRAB

It's everything it's cracked up to be.

It's colossal; one of the largest members of the entire Arthropoda family of which there are over a thousand species. Alaska King Crab can weigh as much as 25 pounds and measure, at times, an intimidating six feet from tip to tip.

Its delicate flavor appeals to the most discriminating gourmet; its high protein and low fat content to the calorie conscious. Its versatility? Virtually endless. Alaska King Crab is ideally suited to appetizers, cocktails, entrees, omelettes, salads, soups, sandwiches, sauces and stuffings.

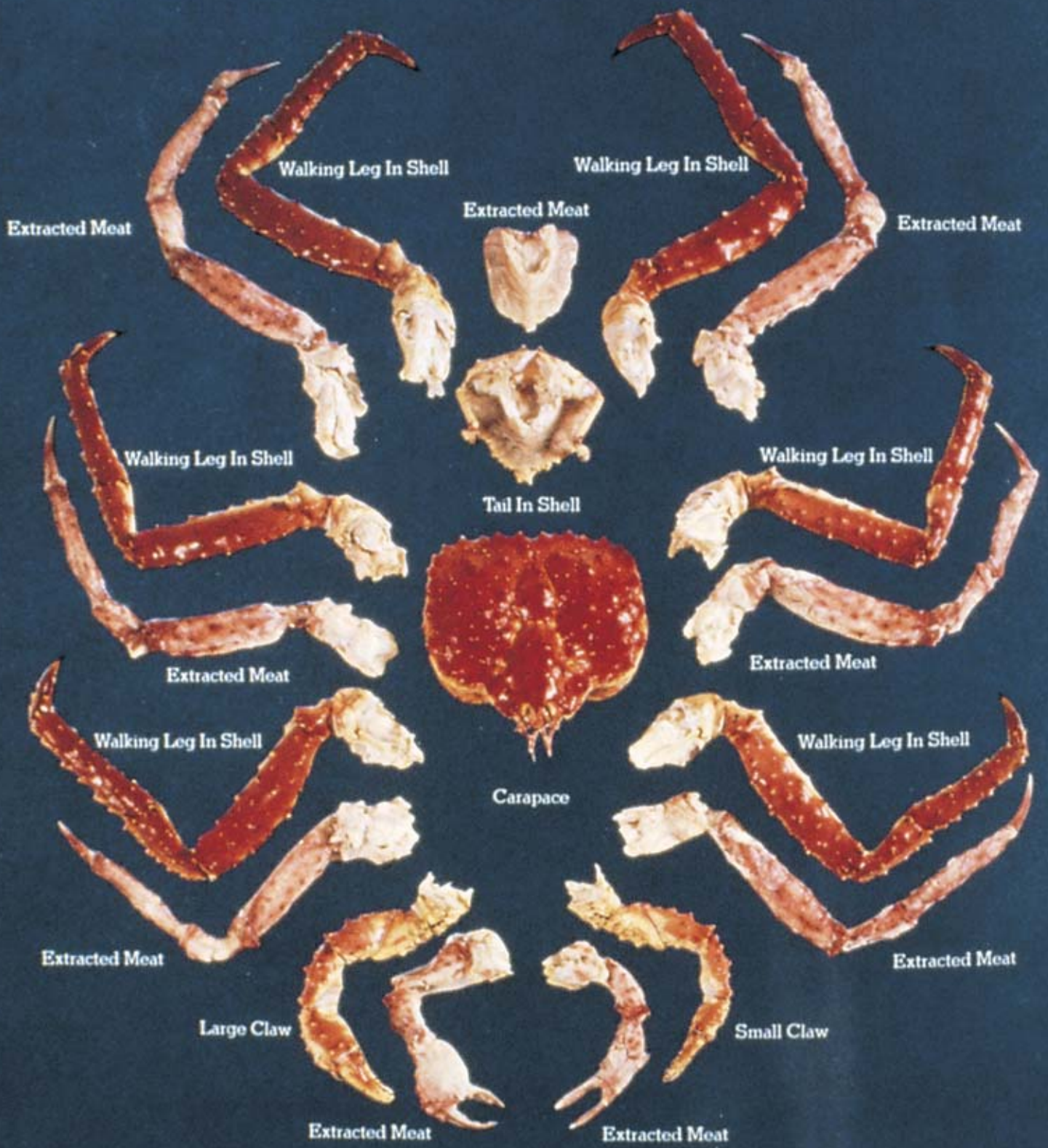
There's but one place on earth where crab is King: the icy water above the North Pacific where fishermen brave inclement weather during a three-month peak catch season that begins in September. Only the prime male crabs—weighing an average of ten pounds and measuring an approximate four feet from tip to tip—are transported live to a nearby processor. There, under stringent quality controls, the crab is cleaned, cooked and whisked to the freezer in less than an hour's time.

Take a look at the Alaska King Crab Components Chart. Except for the carapace, all else is edible. The meat of the crab, its legs, shoulders, claws and arms are all available in a variety of institutional packs. And since Alaska King Crab is pre-cooked in Alaska, it's ready to eat once removed from its package. For cooked dishes, defrost just enough to separate the pieces of crab meat. For cold dishes, thaw crab completely under cool running water or in the refrigerator.

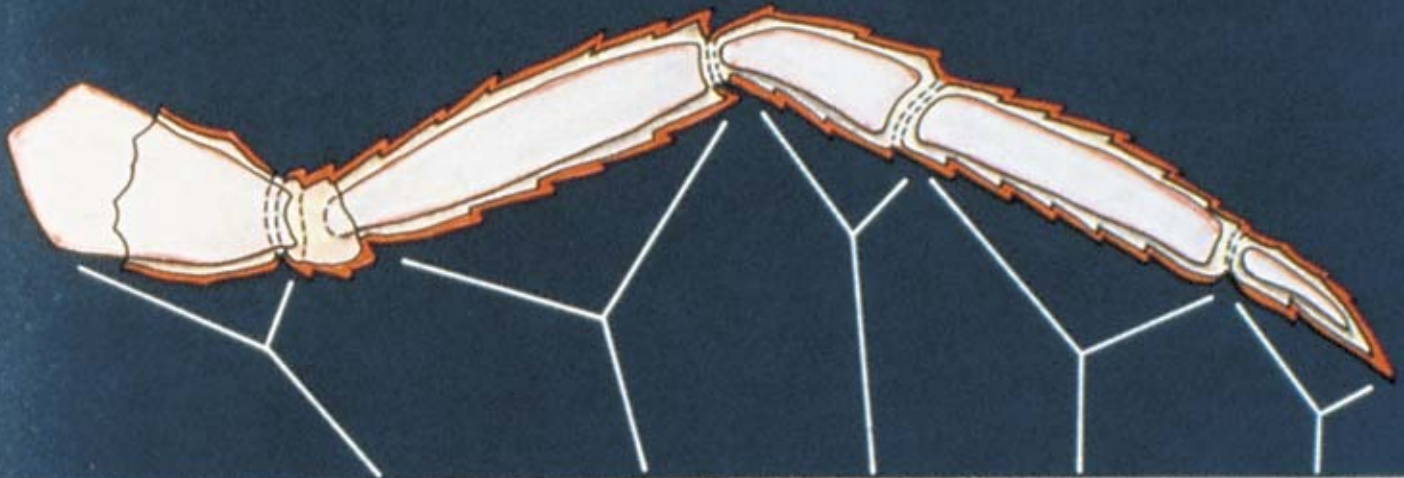
As an elegant entree, Alaska King Crab split legs stand alone. Or lend prestige to prime rib or steak. And they are amazingly easy to prepare.



King Crab Components

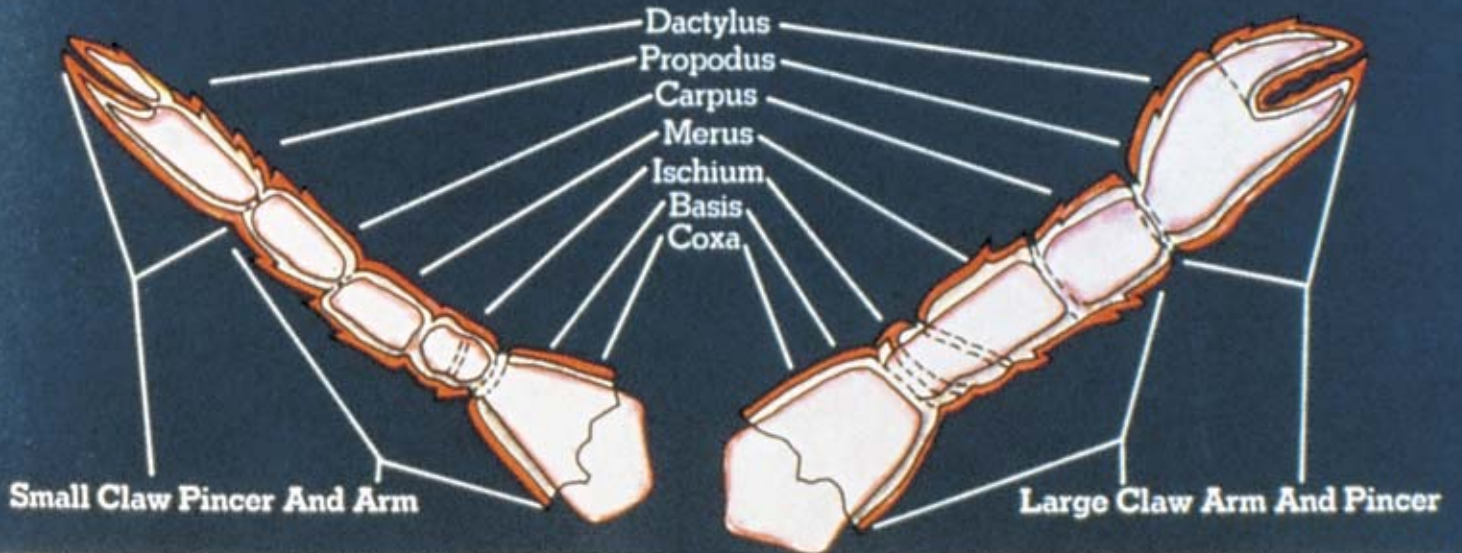


King Crab Leg Meat Descriptive Nomenclature



Scientific Names	Coxa - Basis	Ischium - Merus	Carpus	Propodus	Dactylus
Trade Names	Shoulder	Merus	Carpus	Propodus	Tip

King Crab Claw Meat Descriptive Nomenclature



The white flock noticed above is coagulated protein and is not considered a defect.

DEFINITIONS

Section 101.01 – Species

Frozen Alaska King Crab meat is the processed flesh of any of those species of crustacean listed below:

- A. *Paralithodes camtschatica* – King Crab
- B. *Paralithodes platypus* – Blue King Crab
- C. *Paralithodes brevipes* – Deep Water King Crab

Section 101.02 – Components

- A. **Shoulders:** That segment of the walking legs and claws adjacent to the body cavity, the meat of which consists of a bundle of medium length, homogeneous, longitudinal fibers of white meat capped by a membrane swirl at the base and encompassing a small greenish-yellow or tan area at the opposite end. The shoulder meat is confined within a pale yellow tinted membrane having spots of red and yellow.
- B. **Merus:** The largest segment of the walking legs, the meat of which consists of homogeneous, longitudinal fibers of white meat confined within a thin, red-orange tinted membrane having a porous knob at one end and a short concentration of membrane at the opposite end.
- C. **Carpus:** That segment of the walking leg located at the distal end of the merus, the meat of which consists of relatively short, homogeneous, longitudinal fibers of white meat enclosed in a slightly tough, reddish tinted membrane.
- D. **Propodus:** That segment of the walking leg located at the distal end of the carpus, the meat of which consists of homogeneous, longitudinal fibers of white meat enclosed in a slightly tough, reddish tinted membrane that is often found attached to the carpus.
- E. **Dactylus:** The tip of the walking leg and the movable portions of the claw pincers.
- F. **Claw Arms:** The non-walking appendages supporting the large and small pincers consisting of a series of short segments, similar to the legs, but of smaller size. The red tinted membrane enclosing these units is slightly thicker, and the meat more dry and firm than the corresponding leg meat.
- G. **Claw Pincers:** The propodus and dactylus segments connected to the claw arm, consisting of short, vertical, homogeneous coarse fibers of slightly dry white meat having a light red tinted surface.
- H. **Large Claw:** Right hand claw (Dextral chela).
- I. **Small Claw:** Left hand claw (Sinistral chela).
- J. **Tails:** The flesh from the abdominal flap of the King Crab.
- K. **Whole Pieces:** The extracted segments of meat from the legs, claws, and shoulders, not split or broken, and which retain a minimum of 75 percent of the carotenoid membrane intact.
- L. **Whole Merus Meat:** The extracted merus section of the walking leg which may or may not be trimmed off the knob end, retaining a minimum of 75 percent of the dorsal carotenoid layer, and shall not be split or broken.
- M. **Red Meat:** The extracted carpus, propodus, claw arm, and broken merus meats covered by a carotenoid membrane.
- N. **White Meat:** Shoulder meats, whole or broken, and meat from other components lacking sufficient carotenoid membrane for identification.
- O. **Shreds:** Individual fibers and broken fragments of crab meat which are smaller than one square centimeter (3/8 inch square) in cross section.
- P. **Dehydration:** The evaporation or sublimation of water to the extent that the nature of the surface is noticeably changed.