

AUSTRALIAN SPANNER (KONA) CRAB

Ranina Ranina

PRODUCT ORIGIN	Australia
CATCH AREA	East Coast Australia (Queensland/New South Wales)
LIVE SIZE	0.3kg—0.9kg (0.66lb—2lb)
YIELD (RECOVERY)	25%
SEASON	Year round – closed season (26th November—20th December)
CATCH METHOD	Trap / pot caught
SUSTAINABILITY	Monterey Bay Aquarium Seafood Watch List “BEST CHOICE” Quota managed - approx 2000t fishery



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AUSTRALIAN SPANNER (KONA) CRAB

Ranina Ranina

ROCK SALT FROZEN (RSF) WHOLE RAW (green) / COOKED

INDIVIDUAL PACKAGING	Soldier packed per grade into a plastic-lined Styrofoam box
MASTER CARTON	15kg / 33.06lb
PACKAGING TYPE	Styrofoam box
FORM	Frozen raw / cooked

Whole live spanner crab is chilled in a brine solution to -2°C, until insensitive, soldier packed and frozen in a short period of time (5-10 minutes) using the Rock Salt Freezing (RSF) technique.

This technique allows the crab to be frozen instantly to deliver a product without experiencing 'mushiness' in the flesh upon thawing.

Whole cooked crabs are boiled in oceanic water, then chilled immediately after cooking, prior to RSF.

All whole frozen raw and cooked spanner crab are only produced from live spanner crab, ensuring the product's integrity.

GRADE	MIN WEIGHT	MAX WEIGHT	UNIT
SML	300 ~0.66	500 ~1.1	gms lb
MED	500 ~1.1	600 ~1.32	gms lb
LRG	600+ ~1.32		gms lb



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ROCK SALT FROZEN (RSF) RAW (green) / COOKED MEAT

INDIVIDUAL PACKAGING	500 gram (1.102 lb) bags
MASTER CARTON	16.5kg (33 x 500 gram)
PACKAGING TYPE	Styrofoam box
FORM	Frozen raw / fresh / frozen cooked
FROZEN SHELF LIFE	18 months from production date
FRESH SHELF LIFE	3 months from production date, if stored @ below 3°C

Spanner Crab meat is an incredibly versatile, delicate and sweet white flesh product. Only whole live crab is chilled in a brine solution to -2°C, until insensitive, and then the raw meat is extracted by hand, prior to packaging and

freezing using the Rock Salt Freezing (RSF) process or cooking in the vacuum sealed bag. This product can be frozen using the RSF process or used fresh.



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AUSTRALIAN SPANNER (KONA) CRAB

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ROCK SALT FROZEN (RSF) RAW (green) / COOKED SECTIONS

INDIVIDUAL PACKAGING	340—570gram (0.75lb-1.25lb)
MASTER CARTON	15kg / 44.08lb (processed from 600gm + whole crab)
PACKAGING TYPE	Styrofoam box
FORM	Frozen raw / cooked
SHELF LIFE	18 months from production date

Spanner Crab sections provide the most efficient way to utilise the crab. The carapace (topshell) has been removed before the crab section is frozen using the RSF process. This technique allows the crab to be frozen instantly after processing to deliver a product without experiencing 'mushiness' in the flesh upon thawing.

Cooked sections have been steamed and immediately chilled, prior to freezing.

All spanner crab sections are produced from live crab, ensuring the product's integrity.



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