

Kelly Brand CRABMEAT

Pasteurized

This wild caught delicacy is processed under HACCP guidelines to ensure the natural sweetness, taste, mouth-watering texture and nutrition can be preserved at its best. Pasteurized crabmeat has become a standard in the seafood industry because of its stability, superior quality, fresh taste, and year-round availability.

Colossal	Very large lump crabmeat, white in color, the most effective choice for recipes where appearance must be superior.
Jumbo Lump	Large lump crabmeat, white in color, an excellent choice when appearance is important, ideal for crab cakes and casseroles.
Petite Jumbo Lump	Small jumbo lump crabmeat, a lower cost alternative to jumbo lump, perfect for crab cakes and salads.
Super Lump	Broken jumbo lump and white lump crabmeat, versatile in crab cakes, soups, or dips.
Backfin	White flake crabmeat, great for soups and dips.

Species: Portunus Haani
Case Pack: 12 / 1 lb. Cans
Storability: 12 months refrigerated at 34°F
Product of China



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Processors, Distributors, and Importers of Quality Crab Products

Nutrition Facts	
Serving Size: 2 oz.	
Servings per Container: Varies	
Amount Per Serving	
Calories 45	Calories from Fat 10
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 11g	
Vitamin A 0%	Vitamin C 0%
Calcium 8%	Iron 15%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.