



38/150 Village no.5, Nongprue  
Banglamung, Chonburi, Thailand  
Tax ID: 0205566050954

Mobile: +66 821 898 786  
[contact@samutseafood.com](mailto:contact@samutseafood.com)  
[samutseafood.com](http://samutseafood.com)

---

## Cod headed gutted

### Size

---

0.3-0.5 kg  
0.5-1.0 kg  
1-2 kg  
2-3 kg  
3-4 kg  
4+ kg  
5+ kg

### Package

---

<b>Net Wt</b>	25/50 kg
<b>Type</b>	Craft bag
<b>Pieces in pkg</b>	—
<b>Pkg dimension</b>	565/60/60x810 mm
	565/60/60x1330 mm

### Storage

---

<b>Period</b>	24 months
<b>Temp</b>	-18°C



## Cod fillets skinless boneless

### Size

---

5-8 oz  
8-16 oz  
6-32 oz  
32+ oz

### Package

---

Net Wt	20.43 kg
Type	Master box
Pieces in pkg	3 boxes x 6.81 kg
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



## Cod fillets skinless bone in

### Size

---

5-8 oz  
8-16 oz  
16-32 oz  
32+ oz

### Package

---

Net Wt	20.43 kg
Type	Master box
Pieces in pkg	3 boxes x 6.81 kg
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



## Cod fillets skin on bone in

### Size

---

5-8 oz  
8-16 oz  
16-32 oz  
32+ oz

### Package

---

Net Wt	20.43 kg
Type	Master box
Pieces in pkg	3 boxes x 6.81 kg
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



Haddock

## Haddock headed gutted

### Size

---

0.3-0.5 kg  
0.5-1.0 kg  
1+ kg

### Package

---

Net Wt	25/50 kg
Type	Craft bag
Pieces in pkg	—
Pkg dimension	565/60/60x810 mm 565/60/60x1330 mm

### Storage

---

Period	24 months
Temp	-18°C



Haddock

## Haddock fillets skinless boneless

### Size

---

5-8 oz  
8-16 oz  
16-32 oz  
32+ oz

### Package

---

Net Wt	20.43 kg
Type	Master box
Pieces in pkg	3 boxes x 6.81 kg
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



Haddock

## Haddock fillets skinless bone in

### Size

---

5-8 oz  
8-16 oz  
16-32 oz  
32+ oz

### Package

---

Net Wt	20.43 kg
Type	Master box
Pieces in pkg	3 boxes x 6.81 kg
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



Haddock

## Haddock fillets skin on bone in

### Size

---

5-8 oz  
8-16 oz  
6-32 oz  
32+ oz

### Package

---

Net Wt	20.43 kg
Type	Master box
Pieces in pkg	3 boxes x 6.81 kg
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



## Halibut Whole Round (in boxes)

### Size

---

400-700 g  
700-1000 g  
1000-1200 g

### Package

---

Net Wt	18 kg
Type	Master carton box
Pieces in pkg	3 pcs x 6 kg
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



## Halibut Whole Round (in bags)

### Size

---

400-700 g  
700-1000 g  
1000-1200 g

### Package

---

Net Wt	25 kg
Type	Craft bag
Pieces in pkg	—
Pkg dimension	565/60/60x810 mm

### Storage

---

Period	24 months
Temp	-18°C



## Halibut headed gutted Japanese cut tail off (in boxes)

### Size

---

0.25-0.5 kg  
0.5-1.0 kg  
1-2 kg  
2-3 kg  
3+ kg  
4+ kg  
5+ kg

### Package

---

**Net Wt** 18 kg  
**Type** Master carton box  
**Pieces in pkg** 3 pcs x 6 kg  
**Pkg dimension** 486x259x194 mm

### Storage

---

**Period** 24 months  
**Temp** -18°C



## Halibut headed gutted Japanese cut tail off (in bags)

### Size

---

0.25-0.5 kg  
0.5-1.0 kg  
1-2 kg  
2-3 kg  
3+ kg  
4+ kg  
5+ kg

### Package

---

Net Wt	25 kg bag
Type	craft bag
Pieces in pkg	—
Pkg dimension	565/60/60x810 mm

### Storage

---

Period	24 months
Temp	-18°C



## Halibut heads

### Size

---

300 g  
300-500 g  
500+ g

### Package

---

Net Wt	25 kg
Type	craft bag
Pieces in pkg	—
Pkg dimension	565/60/60x810 mm

### Storage

---

Period	24 months
Temp	-18°C



## Halibut roe

### Size

---

Ungraded

### Package

---

Net Wt	25 kg bag
Type	craft bag
Pieces in pkg	—
Pkg dimension	565/60/60x810 mm

### Storage

---

Period	24 months
Temp	-18°C



## Halibut roe (in bags)

### Size

---

Ungraded

### Package

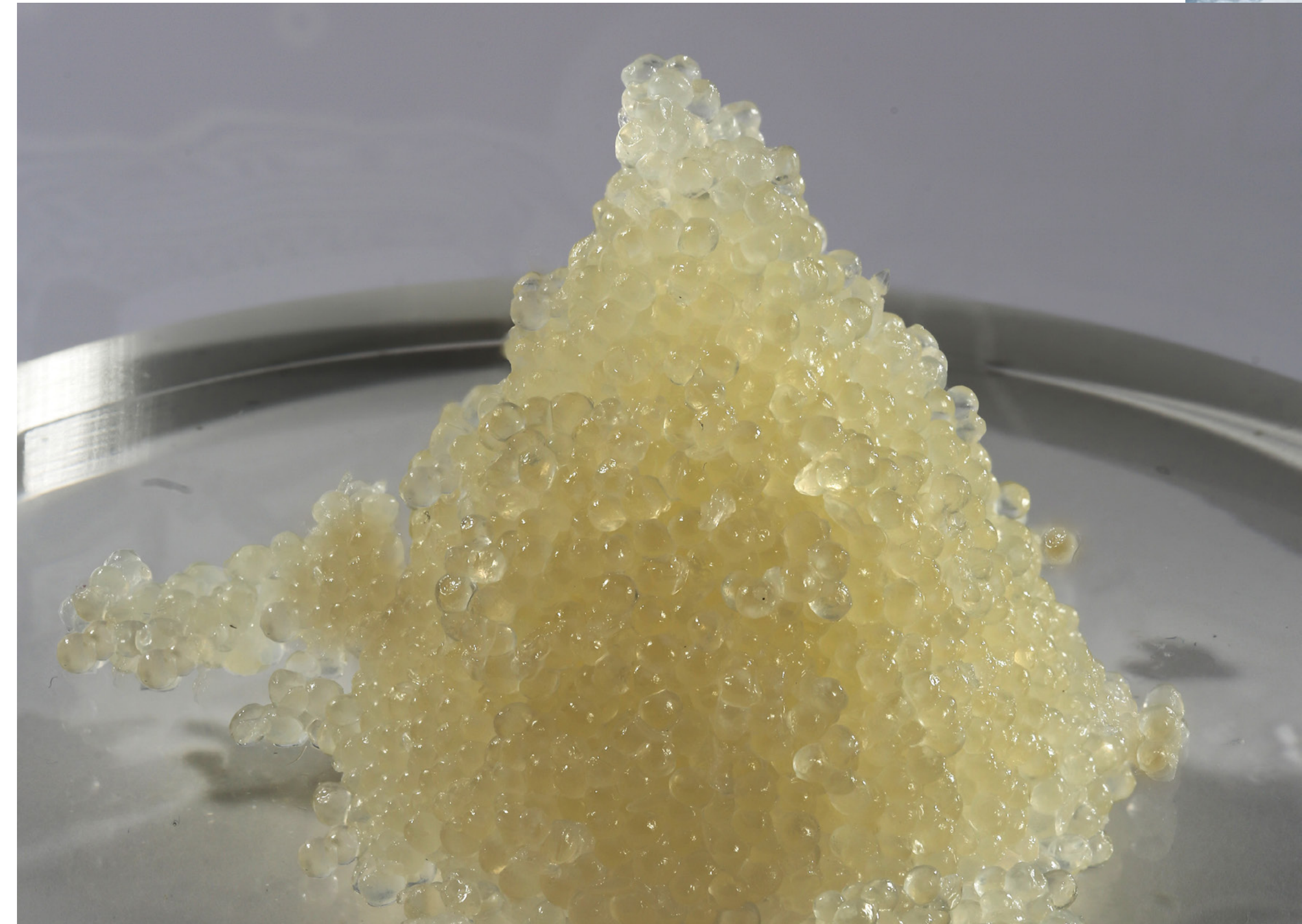
---

Net Wt	19.50 kg
Type	Master carton box
Pieces in pkg	3 boxes x 6.50
Pkg dimension	486x259x194 mm

### Storage

---

Period	24 months
Temp	-18°C



## Halibut tails

### Size

---

Ungraded

### Package

---

Net Wt	25 kg
Type	Craft bag
Pieces in pkg	—
Pkg dimension	565/60/60x810 mm

### Storage

---

Period	24 months
Temp	-18°C



Saithe

## Saithe headed gutted

### Size

---

0.3-0.5 kg  
0.5-1.0 kg  
1-2 kg  
2-3 kg  
3-4 kg  
4+ kg  
5+ kg

### Package

---

<b>Net Wt</b>	20.43 kg
<b>Type</b>	Master box
<b>Pieces in pkg</b>	3 boxes x 6.81 kg
<b>Pkg dimension</b>	486x259x194 mm

### Storage

---

<b>Period</b>	24 months
<b>Temp</b>	-18°C



Bycatch

Catfish spotted headed gutted

Catfish striped headed gutted

Catfish blue headed gutted

American Plaice headed gutted

European Plaice headed gutted



Bycatch

**Redfish Japanese cut headed gutted**

**Tusk headed gutted Molva**

**molva headed gutted Skate**



## Cooked frozen (sections shell on)

### Size

900- g  
900-1100 g  
1100-1300 g  
1300+ g

### Package

**Net Wt** 22 kg  
**Type** Carton box  
**Pkg dimension** 615x470x220 mm

### Storage

**Period** 24 months  
**Temp** -18°C

### Additional info

**Glazing** 3%  
**Freezing method** Bine frozen



Red King Crab



Red King Crab in tape



## Fresh frozen (sections shell on)

### Size

900- g  
900-1100 g  
1100-1300 g  
1300+ g

### Package

**Net Wt** 22 kg  
**Type** Carton box  
**Pkg dimension** 615 x 470 x 220 mm

### Storage

**Period** 24 months  
**Temp** -18°C

### Additional info

**Glazing** 3%  
**Freezing method** Bine frozen



Red King Crab



Red King Crab in tape



## Whole Red King Crab (boiled frozen)

### Size

2,000+ g  
3,000+ g

### Package

**Net Wt** 18-20 kg  
**Type** Carton box  
**Pices in pkg** 5-6  
**Pkg dimension** 615x470x220 mm

### Storage

**Period** 24 months  
**Temp** -18°C

### Additional info

**Glazing** 3%  
**Freezing method** Bine frozen



Whole Red King Crab



Whole Red King Crab in tape



## Whole Red King Crab (raw frozen)

### Size

2,000+ g  
3,000+ g

### Package

**Net Wt** 18-20 kg  
**Type** Carton box  
**Pices in pkg** 5-6  
**Pkg dimension** 615x470x220 mm

### Storage

**Period** 24 months  
**Temp** -18°C

### Additional info

**Glazing** 3%  
**Freezing method** Bine frozen



Whole Red King Crab



Whole Red King Crab in tape



## Boiled frozen (sections shell on)

### Size

- 5-8 oz (142-227 g)
- 8-10 oz (227-284 g)
- 10+ oz (284+ g)

### Package

- Net Wt 13.61 kg
- Type Carton box
- Pkg dimension 615x470x150 mm

### Storage

- Period 24 months
- Temp -18°C

### Additional info

- Glazing 3%
- Freezing method Bine frozen



Opilio Snow Crab



Opilio Snow Crab in tape



## Fresh frozen (sections shell on)

### Size

5-8 oz  
(142-227 g)  
8-10 oz  
(227-284 g)  
10+ oz  
(284+ g)

### Package

**Net Wt** 13.61 kg  
**Type** Carton box  
**Pkg dimension** 615x470x150 mm

### Storage

**Period** 24 months  
**Temp** -18°C

### Additional info

**Glazing** 3%  
**Freezing method** Bine frozen



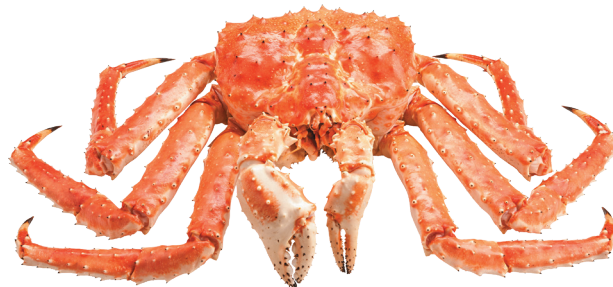
Opilio Snow Crab



Opilio Snow Crab in tape



# Red King crab *Paralithodes Camtschaticus*











For the production, we use raw materials caught in the ecologically clean and cold waters of the Barents Sea. The crab is caught with the help of traps.







The brine freezing method is used in the production of Red King crab clusters. The clusters are cooked and frozen immediately after catching on vessel board, which guarantees the preservation of all the useful properties of the product.


The clusters cutting into fragments and cleaning from the shell are made at the factory with strict observance of the necessary temperature conditions and industrial sanitation requirements. The production of most of the products is carried out without defrosting the clusters, which allows us to preserve all the useful properties of the product and its natural inborn taste.


Red King crab is an environmentally friendly product, 100% free of additives and preservatives, with excellent taste qualities.


Name of product	Size of product	Package, master carton	Photo of the product	Photo of a master carton
Legs&Claws	12-14 (800-1000 g) 9-12 (1000-1300 g) 6-9 (1300-1500 g)	Weight – 5 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Single Legs	200-270 g (800-1000) 270-370 g (1000-1300) 370-450 g (1300-1500)	Weight – 5 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Select Portions	150-200 g 200-250 g	Weight – 5 kg Size – 400×300×125 Quantity on a pallet – 104 ctn		
Merus shell on	80-120 g 120-180 g 180-220 g	Weight – 5 kg Size – 400×300×125 Quantity on a pallet – 104 ctn		


It is possible to produce these products in splits at the request of the Buyer.


Name of product	Package, master carton	Photo of the product	Photo of a master carton
Merus meat	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Propodus meat	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Carpus meat	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Shoulder meat	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Large Claw meat with two pincers	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Large Claw shell on	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Propodus shell on	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		


	<b>Merus shell on</b>	
	Weight, g	220
	Package size	205×135×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×125
	Master carton quantity on a pallet, pcs	1092
	EAN	4620013118590


	<b>Claw with arm split</b>	
	Weight, g	250
	Package size	255×105×50
	Package quantity in a master carton, pcs	6
	Master carton size	330×265×115
	Master carton quantity on a pallet, pcs	672
	EAN	4620013118972

	<b>Split leg</b>	
	Weight, g	250
	Package size	425×95×60
	Package quantity in a master carton, pcs	6
	Master carton size	440×385×110
	Master carton quantity on a pallet, pcs	360
	EAN	4620013118644

	<b>Propodus shell on</b>	
	Weight, g	150
	Package size	205×135×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×125
	Master carton quantity on a pallet, pcs	1092
	EAN	4620013118606

	<b>Large claw</b>	
	Weight, g	200
	Package size	205×135×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×125
	Master carton quantity on a pallet, pcs	1092
	EAN	4620013119306

	<b>Carpus meat</b>	
	Weight, g	200
	Package size	205×135×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×125
	Master carton quantity on a pallet, pcs	1092
	EAN	4620013118620

	<b>Shoulder and carpus meat</b>	
	Weight, g	200
	Package size	205×135×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×125
	Master carton quantity on a pallet, pcs	1092
	EAN	4610094610182



**Shoulder and carpus meat 70/30, BQF**

Weight 500 g

Master carton weight 8 kg (16×500 g)

Master carton size – 400×300×125

Master carton quantity on a pallet 104 ctn

**Shoulder and propodus meat 70/30, BQF**

Weight 500 g

Master carton weight 8 kg (16×500 g)

Master carton size – 400×300×125

Master carton quantity on a pallet 104 ctn

**Shoulder meat, BQF**

Weight 500 g

Master carton weight 8 kg (16×500 g)

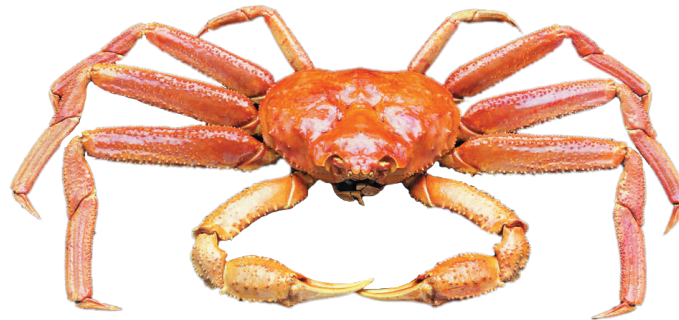
Master carton size – 400×300×125

Master carton quantity on a pallet 104 ctn





# Snow crab *Opilio* *Chionoecetes Opilio*



For the production, we use raw materials caught in the ecologically clean and cold waters of the Barents Sea. Snow crab is caught with the help of traps.

The brine freezing method is used in the production of clusters. The clusters are cooked and frozen immediately after catching on vessel board, which guarantees the preservation of all the useful properties of the product.

The clusters cutting into fragments and cleaning from the shell are made at the factory with strict observance of the necessary temperature conditions, which allows us to preserve all the useful properties of the product and its natural inborn taste.

Snow crab has a delicate sweet taste, is a product with a high protein content and low fat content and is not inferior in its properties to Red King crab.

Name of product	Size of product	Package, master carton	Photo of the product
Merus meat	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Cocktail claw	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		
Claw shell on	Weight – 6×1 kg Size – 600×265×125 Quantity on a pallet – 78 ctn		

	<b>Cocktail claw</b>	
	Weight, g	200
	Package size	205×135×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×125
	Master carton quantity on a pallet, pcs	1092
	EAN	4620013119320

	<b>Crab meat</b>	
	Weight, g	200
	Package size	205×135×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×125
	Master carton quantity on a pallet, pcs	1092
	EAN	4620013118675



**Combo block 70/30  
(70% white meat / 30% red meat)**

Weight 500 g

Master carton weight 8 kg (16x500 g)

Master carton size – 400x300x125

Master carton quantity on a pallet 104 ctn





# Atlantic cod

## Gadus Morhua




For the production, we use raw materials caught in the ecologically clean and cold waters of the Barents Sea. Cod catching is carried out with the help of a trawl. Atlantic cod is frozen immediately after being caught on the vessel board.

Cod fillets of various types of cutting are made at the factory from the raw materials frozen at sea.

Equipment level of the factory gives us the opportunity to withstand the minimum time intervals between the production stages (defrosting, cutting, freezing, packaging), with strict compliance with the necessary temperature conditions, which allows us to preserve all the valuable properties and natural taste of the product.

Name of product	Size of product	Package, master carton	Photo of the product	Photo of a master carton
Cod loins	80-100 100-120 120-140 140-160 160-180 180-200 200-220	Weight – 5 kg Package size – 400×300×125 Quantity on a pallet – 104		
Cod tails	70-90 90-120	Weight – 5 kg Package size – 400×300×125 Quantity on a pallet – 104		
Bits&Pieces		Weight – 22,5 kg (3×7,5 kg) Package size – 490×265×220 Quantity on a pallet – 42		
Minced cod		Weight – 22,5 kg (3×7,5 kg) Package size – 490×265×220 Quantity on a pallet – 42		

	<b>Atlantic cod fillet, frozen at sea</b>	
	Weight, g	600
	Package size	260×200×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×230
	Master carton quantity on a pallet, pcs	588
	EAN	4620013119634

	<b>Atlantic cod loins</b>	
	Weight, g	600
	Package size	260×200×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×230
	Master carton quantity on a pallet, pcs	588
	EAN	4620013119672





# Greenland Halibut

## Reinhardtius Hippoglossoides







For the production of Greenland halibut products we use raw materials caught in the ecologically clean and cold waters of the Barents Sea. Greenland halibut catching is carried out with the help of a trawl. Greenland halibut is frozen immediately after being caught on the vessel board.


Greenland halibut fillets and steaks are made at the factory from the raw materials frozen at sea.

The equipment level of the factory gives us the opportunity:

- to produce steaks without defrosting;
- while the production of fillets, maintain the minimum time intervals between the production stages (defrosting, cutting, freezing, packaging), with strict compliance with the necessary temperature conditions, which allows us to preserve all the valuable properties and natural taste of the product.

Name of product	Size of product	Package, master carton	Photo of the product	Photo of a master carton
Greenland halibut fillet skin on/ skinless	300-500 500-800 800-1200	Weight – 7 kg Package size – 600×265×125 Quantity on a pallet – 78 ctn		
Greenland halibut steaks	100-120 120-150 150-180	Weight – 7 kg Package size – 600×265×125 Quantity on a pallet – 78 ctn		

	<b>Greenland halibut steaks</b>	
	Weight, g	600
	Package size	260×200×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×230
	Master carton quantity on a pallet, pcs	588
	EAN	4620013119719

	<b>Greenland halibut fillet</b>	
	Weight, g	600
	Package size	260×200×35
	Package quantity in a master carton, pcs	6
	Master carton size	275×215×230
	Master carton quantity on a pallet, pcs	588
	EAN	4620013119696

Mahi Mahi Fillet



Mahi Mahi Portion



Escolar Saku



Yellowfin Tuna Loin



Yellowfin Tuna Steak



Yellowfin Tuna Saku



Yellowfin Tuna Poke Cube



Swordfish Loin



Swordfish Steak



Albacore Tuna Loin



Wahoo



Wahoo Loin



Blue Shark



Marlin Loin



Opah (Moonfish) Loin





# CRABS FOR THE MOST REFINED TASTES

We are proud to harvest the most valued crab species popular with seafood consumers.

Our vessels operate in a number of fishing areas with different fishing seasons enabling us to provide our customers with the freshest high-quality product throughout the year.

Мы добываем наиболее ценные и востребованные у гурманов виды крабов.

Огромная акватория, в которой работают наши суда, позволяет вести добычу краба в разных промысловых сезонах, а это значит, что свежая продукция группы компаний «Русский Краб» доступна клиентам в любое время года.



Delivered cooked-frozen



Delivered raw-frozen



**RED KING CRAB**



**BLUE KING CRAB**



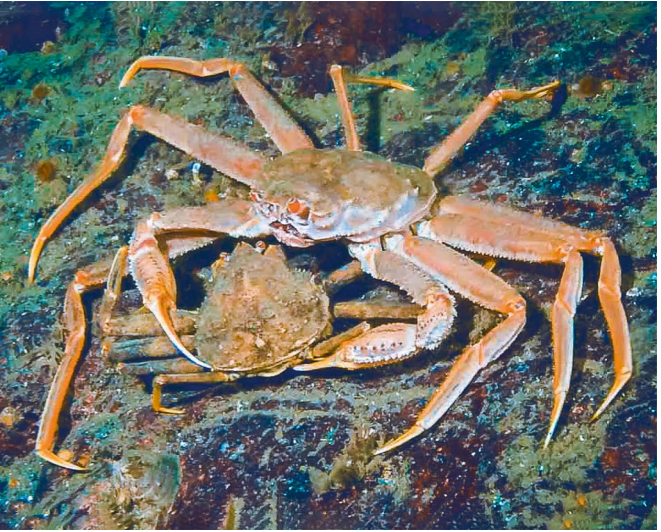
**GOLD KING CRAB**



**SNOW CRAB OPILIO**



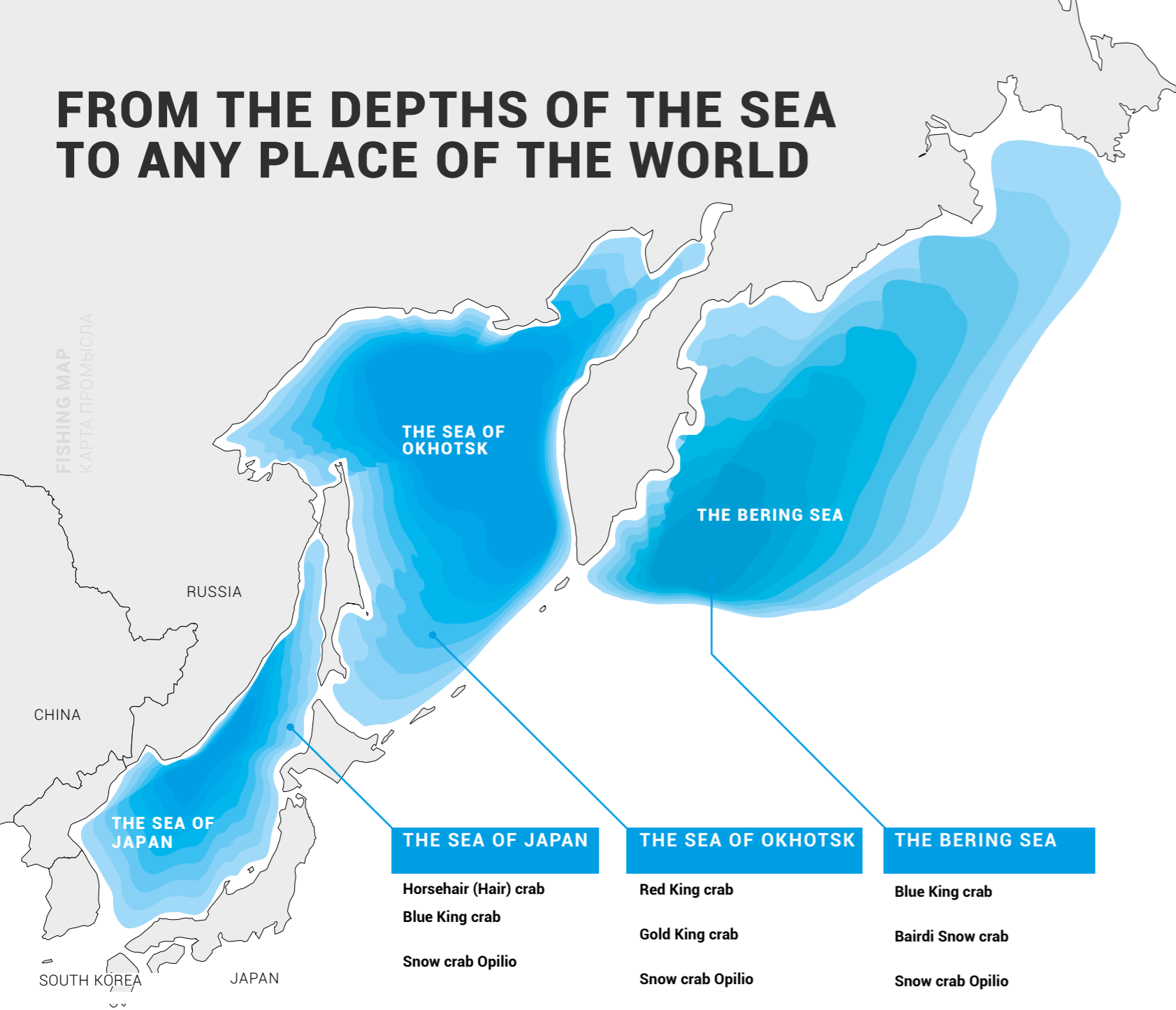
**HORSEHAIR (HAIR) CRAB**



**BAIRDI SNOW CRAB**



# FROM THE DEPTHS OF THE SEA TO ANY PLACE OF THE WORLD



# PACKING COOKED-FROZEN CRAB PRODUCTS

## 1 STEP 1



Selected crab sections are sorted by size and placed in cartons of 2 sizes.

## 2 STEP 2



Sections are stacked and aligned along or across the carton, depending on its size.

## 3 STEP 3



The polyethylene liner protects the product from the environment.

## 4 STEP 4



The box is covered with a lid and banded with strong tapes.



## CARTON SIZES AND WEIGHTS



### LARGE CARTON № 10:

Standard weight – 10 kg (22 lb)  
Random weight – 10 + kg  
Standard weight – 13.61 kg – 30 lb (for Opilio and Bairdi Snow crab).



### SMALL CARTON № 5

Opilio and Bairdi Snow crab  
Net weight – 5 kg (11 lb)

# RED KING CRAB

КАМЧАТСКИЙ  
КРА

One of the best-known crab species in the Far East. Carapace and crab legs are red-brown to light purple color, lower body is yellow-white. The leg span reaches 150 cm (59 inches). The average weight of male Red King crab is 1.5–3.5 kg (3.3–7.7 lbs).



COOKED-FROZEN CRAB



RAW-FROZEN CRAB

Delivery period: **October – January**

Shelf-life

6 mo.  
24 mo.

Storage temperature

**-18 °C**

AIR BLAST  
FROZEN

GLAZE  
STANDART



Packing: carton box № 10

Minimum order quantity: **one 40'fcl**

Sections size	5L	4L	3L	2L	L	M
Weight, g	1,200	1,100–1,200	900–1,100	700–900	500–700	300–500
Quantity of sections	~8	~9	~10	~13	~17	~25



FISHING SEASON

June – December

# BLUE KING CRAB

The top of the carapace is brown with large blue spots on the sides and white bottom. Diameter of the male carapace reaches 220 mm (8.7 inch), weight is up to 4.5 kg (9.9 lbs). In the Bering Sea the average size of male Blue King crab is 170–180 mm (6.7–7.1 inch), in the Sea of Okhotsk – 140–160 mm (5.5–6.29 inch).



COOKED-FROZEN CRAB



RAW-FROZEN CRAB

Delivery period: **January – December**

Shelf-life

6 mo.  
24 mo.

Storage temperature

**-18 °C**

AIR BLAST  
FROZEN

GLAZE  
STANDART



Packing: carton box № 10

Minimum order quantity: **one 40'fcl**

Sections size	5L	4L	3L	2L	L	M
Weight, g	1,200	1,100–1,200	900–1,100	700–900	500–700	300–500
Quantity of sections	~8	~9	~10	~13	~17	~25



FISHING SEASON

January – December

# GOLD KING CRAB

Gold King crab is very similar in size to Blue and Red King crabs. Color of carapace – yellow-gold, bottom – yellow-white. There can be deviations from the usual color and spotting.

Maximum size of the carapace is 257 mm (10.1 inch). Average weight of male Golden King crab is 1.7–2.1 kg (3.75–4.6 lbs).



COOKED-FROZEN CRAB

Delivery period: **January – December**

Shelf-life

Storage temperature

AIR BLAST FROZEN

Packing: carton box № 10



**24** mo. Mec.

**-18 °C**

GLAZE STANDART

Minimum order quantity: **one 40'fcl**

Sections size	5L	4L	3L	2L	L	M
Weight, g	1,200	1,100–1,200	900–1,100	700–900	500–700	300–500
Quantity of sections	~8	~9	~10	~13	~17	~25



FISHING SEASON

January – December

# ABDOMEN

Abdomen (pleon) - firm crab meat in a triangular carapace. Contains more glycogen than leg or claw meat. Used to cooking steaks, crab sticks, bisque.



COOKED-FROZEN CRAB

Delivery period: **January – December**

Shelf-life

Storage temperature

AIR BLAST FROZEN

Packing: carton box № 10



**12** mo. Mec.

**-18 °C**

GLAZE STANDART



FISHING SEASON

January – December

# OPILO SNOW CRAB

Color – gray-sand. Clean shell crabs have rainbow glow, especially on the claws, the eyes are green. In the Sea of Japan the size of opilio carapace is up to 174 mm (6.9 inch), the average weight is up to 2.5 kg (5.5 lbs), in the Sea of Okhotsk – up to 166 mm (6.5 inch) and 2 kg (4.4 lbs), in the Bering Sea – up to 140 mm (5.5 inch) and up to 1.2 kg (2.6 lbs).




**COOKED-FROZEN CRAB**



**RAW-FROZEN CRAB**

Delivery period: : <b>All year round</b>	Shelf-life	Storage temperature	<b>AIR BLAST FROZEN</b>
Packing: carton box № 5, 10	<b>6 mo.</b> <b>24 mo.</b>	<b>-18 °C</b>	<b>GLAZE STANDART</b>

Minimum order quantity: **one 40'fcl**

Carton № 5 	Sections size	5L	4L	3L	2L	L
	Weight, g	350+	300-350	250-300	200-250	150-200
	Quantity of sections	~14	~16	~18	~22	~29

Carton № 10 	Sections size	5L	4L	3L	2L	L
	Weight, g	350+	300-350	250-300	200-250	150-200
	Quantity of sections	~39	~42	~50	~61	~78



**FISHING SEASON**

January – December

# BAIRDI SNOW CRAB

The color of the shell is yellow-brown. The eyes are red. Male Bairdi Snow crab in the South-West Kamchatka reaches 180 mm (7 inch). Average weight of a male is 0.65-0.95 kg (1.43-2.09 lbs) depending on the fishing area.



**COOKED-FROZEN CRAB**

Delivery period: : <b>All year round</b>	Shelf-life	Storage temperature	<b>AIR BLAST FROZEN</b>
Packing: carton box № 5, 10	<b>24 mo. MEC.</b>	<b>-18 °C</b>	<b>GLAZE STANDART</b>

Minimum order quantity: **one 40'fcl**

Carton № 5 	Sections size	5L	4L	3L	2L	L
	Weight, g	350+	300-350	250-300	200-250	150-200
	Quantity of sections	~14	~16	~18	~22	~29

Carton № 10 	Sections size	5L	4L	3L	2L	L
	Weight, g	350+	300-350	250-300	200-250	150-200
	Quantity of sections	~39	~42	~50	~61	~78



**FISHING SEASON**

January – December

# Red King Crab

*(Lat. Paralithodes camtschaticus)*





- Catching area: FAO27 iCES Ib (Northeast Atlantic ocean)
- Fishing Gear: Pot (Trap) FPO
- Freezing Method: Brine
- Ingredients: Crab, salt (100% natural, chemical free)
- Brine frozen product contains 2-3% salt
- Packing: Hand Laid in cartons
- Protection Glazing 3-5% compensated



# Processed in Thailand



- First Phalanx Half-Shell



- Second Phalanx Half-Shell



- Claws Half-Shell

- Ready to eat
- Usual packing 4x pieces vacuum-packed x25 per carton (total 100 pieces per box)



- Available also 100% edible cleaned meat for Retail in 200gr & 500gr vacuum-packs (all in 10Kg cartons)
- Can do Private Label & custom packing options under contract.

# Manufactured in Thailand



- Thai Curry with crab meat (pouch,ready to eat)
- Dumplings & Spring Rolls (raw IQF,ready to steam or deep fry):
  - crab in garlic butter
  - crab with cream cheese
  - crab cake
  - crab with curry
  - shrimp with veggies



- Japanese style Gyozas





38/150 Village no.5, Nongprue  
Banglamung, Chonburi, Thailand  
Tax ID: 0205566050954

Mobile: +66 821 898 786  
contact@samutseafood.com  
samutseafood.com

---