A&T BLUE SWIMMER CRAB MEAT

A&T pasteurised crab meat is produced from the highest quality fresh wild caught Blue Swimmer Crab. Our crab meat is a 100% all natural product that offers generous shelf life from manufacture and is a labour saving product that eliminates unnecessary waste. (1kg whole crab = 150gm meat)

- FRESH / CHILLED, PASTEURISED & NEVER FROZEN

- HAND PICKED MEAT

- FULLY COOKED

- 100% NET WEIGHT

- NEW & IMPROVED 454GM PLASTIC TUBS

- RESEALABLE LID FOR FRESHNESS

Nutrition Information

Serving size: 56g

	Ave. Quantity per Serving	Ave. Quantity per 100g
Energy	167kj	298kj
Protein	10g	17g
Fat, total	0g	0g
- saturated	0g	0g
Carbohydrate	0g	0g
- sugars	0g	0g
Sodium	180mg	321mg (mmol)

INGREDIENTS: 99.75% Blue Swimmer Crab Meat (portunus spp.)**(crustacean)**, 0.25% SAAP (Sodium acid Pyrophosphate) to prevent the formation of struvite crystals. **Contains: crustacean.**

Claw 227gm Tub x 6 - AT227C
Claw 454gm Tub x 6 - AT454C

Special 227gm Tub x 6 - AT227S
Special 454gm Tub x 6 - AT454S

Jumbo 227gm Tub x 6 - AT227J
Jumbo 454gm Tub x 6 - AT454J

PASTEURISATION AND PROCESSING

The fresh crabs that are caught for A&T Crab Meat are cooked then allowed to cool. The meat is then handpicked, graded and packed into 227gm & 454gm plastic tubs, then hermetically sealed and pasteurised. Pasteurisation is a heat treatment process that destroys natural pathogenic microorganisms to extend shelf life without adding artificial preservatives. Once pasteurised the crab meat has a chilled shelf life of 18 months under proper refrigeration. Whilst all care is taken, some shell may be found.

STORAGE AND HANDLING

When receiving a delivery of A&T Crab Meat, ensure that it is refrigerated immediately.

KEEP REFRIGERATED BETWEEN -1°C & +3°C AT ALL TIMES (DO NOT FREEZE)

NOTE : Treat A&T Crab Meat like any other chilled seafood product. Always keep A&T Crab Meat in the coldest part of the refrigerator on a low shelf at the back away from the door.