



Sweet in Flavor, Tender to Eat - Dungeness Crab is an Excellent Protein Served Hot or Cold









Platinum DUNGENESS CRAB



SINBAD Platinum Wild Caught Dungeness Crab are harvested from the finest raw materials, are naturally preserved and are produced in North America. Our Dungeness Crab are Wild Caught along the Pacific Northwest and are sustainably harvested. Dungeness Crab have a sweet flavor, delicate to medium texture and are great for many dining applications.

SINBAD products are either wild caught or sustainably farm-raised and is the essential product line for the value priced market.

SINBAD products come from the finest raw materials with exceptional harvesting and processing standards - 100% Net Weight, Accurate Piece Counts, No Folded Bellies or Tails. Our industry best 7-Step Quality Control delivers comprehensive **Process** inspections at every stage of processing.

CLICK OR SCANTO CONNECT WITH A TRADEX REP.



Nutrition Fa Serving size	CtS (85g)
Amount Per Serving Calories	95
% E	Daily Values*
Total Fat 1g	1%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 19g	38%
Vitamin D 0mcg	0%
-	4%
Calcium 50mg	
Iron 0.37mg	2%
Potassium 347mg	8%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

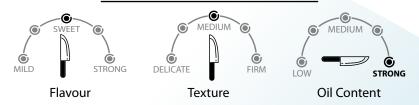
TARGET APPLICATIONS

- Buffets
- · Center of Plate

FEATURES & BENEFITS

- Boat Traceability
- · Finest Quality Raw Materials
- Processed in North America
- Naturally Preserved
- 100% Net Weight Guarantee

CULINARY COMPOSITION



COOKING METHODS











Fried





FORM

Clusters

Whole Cooked

SIZES

AII

All

SPECS

Frozen

Frozen

PACK

1x30 1x25, 1x30

MENU IDEAS



- Singapore Style Szechuan Wok Fried Spicy Crab
- Pacific Northwest Dungeness Crab Cakes
- Simple Boiled Dungeness Crab with Garlic-Vermouth Butter



