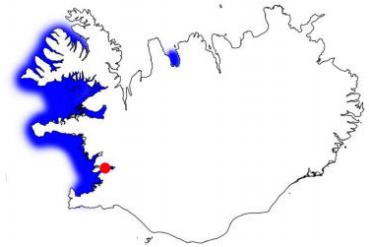


Atlantic Rock Crab – Leg and claw meat



Atlantic Rock Crab (*L. cancer irroratus*) is fished in traps with small boats that land the catch every day. To ensure high quality the catch is iced on board and gets fast to processing plant. The cold waters around Iceland help keep the crab fresh from the ocean to packing.

The Atlantic Rock Crab is a new species in Iceland and Europe. The Rock Crab was first found in 2006 close to Reykjavik on the southwest coast (red dot) and is spreading fast around the island.

The meat is extracted after cooking from the first and biggest part of the leg and claws, making a nice piece of white meat with a beautiful orange overlay on top of each bite. The rock crab has a nice sweet and soft crab taste, making it a welcome delight in most recipes.

Processing and packing

- The crab is kept in ice from fishing to processing.
- Only live crabs are processed.
- Crab legs and claws are split off the crab before cooking to ensure even cooking.
- The Crab legs are cooked at 90°C for a few minutes before the meat is extracted.
- **100 gr boxes** – packed in a master of 12 x 100 gr = 1.2 kg
- 540 boxes per euro pallet – with total net weight of 648 kg





Crab meat from legs and claws



Chair de crabe d'Islande – Carne de cangrejo de Islandia – Polpa de granchio dall' Islandia

(FR) Ingrédients: Chair de CRABE (Cancer noronatus) cuite; 100% de pattes et pinces

(GB) Ingredients: CRAB meat (Cancer noronatus) cooked; 100% from legs and claws

(ES) Ingredientes: Carne de CANGREJO (Cancer noronatus) cocida; 100% de patas y pinzas

(PL) Składniki: Gotowane mięso KRABIA (Cancer noronatus) 100% z nogi i szponów

(IT) Ingredienti: Polpa di CRANCIO (Cancer noronatus) cotta; 100% di zampe e chela

(DE) Zutaten: Gekochtes KRABENFLEISCH (Cancer noronatus) 100% aus Beinen und Klauen

(NS) Innihald: Söðu KRABBAKJÖTT (Cancer noronatus) 100% frá leggum og klóm

(FR) Maintenir à: -18°C Une fois décongelé à consommer dans les 24 heures (0-4°C)

(GB) Storage: -18°C After defrosting use within 24 hours (0-4°C)

(ES) Mantener a: -18°C Una vez descongelado consumir en 24 horas (0-4°C)

(PL) Przechowywanie: -18°C Po rozmrożeniu złożyć w ciągu 24 godzin (0-4°C)

(IT) Mantenere a: -18°C Una volta scongelata consumarla entro 24 ore (0-4°C)

(DE) Lagerung bei unter: -18°C Nach dem Abtauen innerhalb von 24 Stunden verbrauchen (0-4°C)

(NS) Geymski við: -18°C Neytö innan 24 klst eftir upptöngu (0-4°C)

Lot & A consumer of preference avant le voir sur le côté / Lot no & Best before: See on the side / Lote & Consumir preferentemente antes del fin del: Ver al lado / Numer parit & Najlepiej spożyć przed: patrz z boku opakowania / Lote & Da preferenciar consumar antes: ver na list de embalagem / Lotnummer & mandatorien halbar bis: Siehe auf der Verpackung // Lote & best før: sjå boka

Allergene: Allergens: Allergeni: Allergien: Allergeni: Allergien; Oðmannsveldir; Molluskar; Moluska; Molusca; Mollusci; Molluschi; Weichtiere; Shellfiskur

Origin: Island / Origin: Island / Origine: Islandia / Pochodzenie: Islandia

ROYAL ICELAND HE HAFNABARÓU 11, 2600 REYKJANESBÆR, ICELAND
www.royaliceland.eu, info@royaliceland.is

Nährwertdeklaration je 100g / Nutrition Facts per 100g / Déclaration nutritionnelle pour 100g / Dichiarazione nutrizionale per 100g / Wartości odżywcze na 100g / Voedingstoffen per 100g / Informação nutricional por 100g

<small>Energie / Energy / Energia / Enerģija / energeia / Energie / Energie</small>	<small>92 kJ / 22 kcal</small>
<small>Fat / Fat / Grasses / Grass / Trassoz / Vei / Grass / sone grósslige Fettamir / of which saturated / deit acides gras saturés / di cui acid grass saturat / in frá hvarri /脂肪酸 saturated / 脂肪酸 saturated / de los cuales ácidos grasos saturados</small>	<small>0%</small>
<small>Kohlenshydrate / Carbohydrate / Glucides / Carbohidrat / Weipwodyany / Kohlenhydrat / hidratos de carbono / slewin / Zucker / of which sugars / deit suures / di cui zuccheri / in tym cukry / w tym cukry / de los cuales ácidos grasos saturados</small>	<small>0.00g</small>
<small>Protein / Protein / Proteinas / Proteini / Protein / Proteinas / Proteinas</small>	<small>22.5g</small>
<small>Salt / Salt / Salt / Salt / Salt / Salt</small>	<small>0.5g</small>

LE number of origin / EU approval number / EU número de establecimiento sanitario / EU number identity / Numero UE / Numero de aprobación / EU-Zulassungsnummer / ESS samþykkingarnúmer / GI A02 EFTA

Pêche en casier / Caught in traps / Capturado con trampas / Złazony w pułapki / Catturato in trappole / In faleni getroci / Veet / gálat / FAO 27, Sub 1a

Poids net / Net weight / Peso netto / Massa netta / Peso netto / Nettogewicht / Nettþyngd: 1.2 kg (12 x 100g)



