ALASKA SEAFOOD
Wild, Natural & Sustainable®

Wild ALASKA RED KING CRAB

Paralithodes camtschaticus

also known as **ALASKAN KING CRAB**

PRODUCTS

FRESH

LIVE WHOLE CRAB

FROZEN

LEGS & CLAWS

CLUSTERS/SECTIONS

SPLIT LEGS & CLAWS

SELECT PORTIONS

BROILER CLAWS

TAILS

UTILIZATION

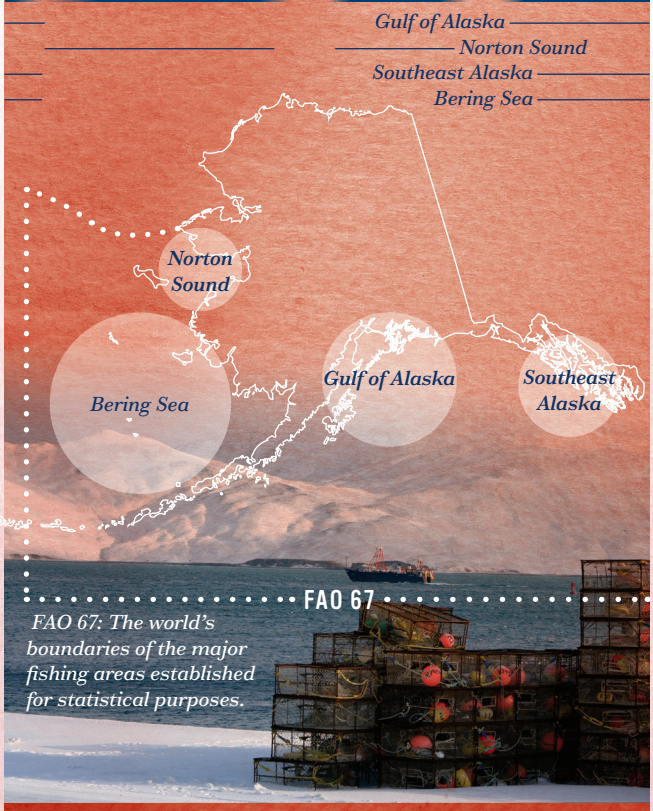
Red King Crab shells contain **CHITIN**, which can be processed into chitosan, increasing its value by over

2000%

HARVEST PROFILE

HARVEST SEASON

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC



FAO 67: The world's boundaries of the major fishing areas established for statistical purposes.

ECONOMY

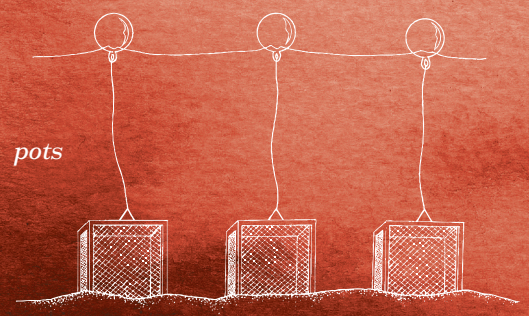
Source: NOAA

**figures include both red and golden king crab*

Red King Crab jobs ~540

Red King Crab vessels ~125

GEAR TYPE

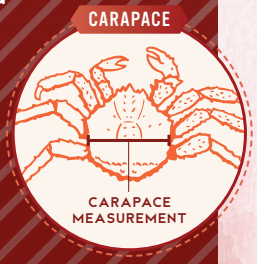


SUSTAINABILITY

IN ALASKA, PROTECTING the future of both the stocks and **ENVIRONMENT TAKE PRIORITY** over opportunities for commercial harvest. State and federal agencies collaborate to determine each year's harvest limits, and monitor the season in real-time to determine when these limits have been met. Additional measures, such as the catch share programs and a stringent on-board observer program ensure sustainably harvested wild Alaska red king crab will be available for generations to come.

The red king crab harvest is LIMITED BY THE "THREE S'S" –SIZE, SEX, AND SEASON.

Only males with a carapace of at least 6.5 inches can be caught, and harvest is not permitted during mating and molting!



CERTIFIED

The Alaska king crab fishery is certified to an independent certification standard for sustainable fisheries:

Certified Sustainable ALASKA RFM

ALASKA RESPONSIBLE FISHERIES MANAGEMENT (RFM)

1-009 ©2020

GASTRONOMY

VERY SWEET • FIRM BUT TENDER
RICH AND LUXURIOUS

"Alaska red king crab has a natural sweetness that comes to the forefront with simple preparations. Poach the meat in drawn butter and place it atop your avocado toast, or just eat it warm straight from the shell with a lemon and melted butter on the side."

CHEF MAYA WILSON
Addie Camp Restaurant | Soldotna, Alaska

FAMOUS (SHELL)FISH!

THE BERING SEA RED KING CRAB FISHERY IS PROMINENTLY FEATURED AS PART OF THE DISCOVERY CHANNEL'S HIT REALITY SHOW *"Deadliest Catch."*

COOKING PROFILE

METHOD *Boiling, grilling, steaming, baking—the simpler the better!*

PRE-COOKED *Sweet and rich flavor locked-in and ready for re-heating*

WILD HABITAT

The Wild Alaska Red King Crab:

- The largest of all king crab species, with a leg span often reaching 5 ft. and weighing up to 24 lbs.
- Large adults have few natural predators aside from opportunistic predation when their shells are weak after molting.
- Prolific breeders, female crab release between 50,000 and 500,000 eggs annually.
- Traveling in large groups called pods, red king crab are known to stack on top of one another to ward off predators.

Regal and Lavish RED KING CRAB

is historically the most commercially valuable shellfish in Alaska, roughly 854 million pounds, worth $2.5 billion* has been harvested since 1975.

**Not adjusted for inflation*

NUTRITION

WILD ALASKA RED KING CRAB GETS AN 'A' FOR ITS HIGH CONTENT OF VITAMIN B-12, HIGH QUALITY PROTEIN, AND OMEGA-3'S.

3.0 oz. of RED KING CRAB
16 g PROTEIN (32% DV)
351 mg OMEGA-3's DHA & EPA
9.8 mcg VITAMIN B-12 (408% DV)

DV = Daily Value // 3.0 oz = 85g
Source: USDA Standard Reference Release 28

THE HIGH PROTEIN CONTENT OF WILD ALASKA RED KING CRAB is easily digestible, and has all nine amino acids the body can't produce itself – a complete protein of the highest quality.

Benefits of Vitamin B-12

- *Helps form red blood cells and prevent anemia*
- *Risk reduction of macular degeneration*
- *Prevents neuron loss*
- *Supports bone loss and prevents osteoporosis*
- *Supports healthy skin, hair, and nails*

Recipes

Grilled Alaska King Crab with Tabasco Aioli | Alaska King Crab in Warm Lemon-Cilantro Sabayon
Alaska King Crab Mac & Cheese | King Crab Avocado Toast
Find these and more at WILDALASKASEAFOOD.COM/RECIPES