



Crab Meat – Red Crab

Crab meat is the most commonly used crab product. Red Swimming Crab (*Portunus haanii*) offers a great value option for crab meat.

Red Swimming Crab is found in warm coastal waters of the South China Sea, Yellow Sea and East China Sea. Red Swimming Crab is wild-caught by pot in China and Vietnam. The crabs are cooked after harvest then the meat is handpicked and packed in cans and pouches.

Red Swimming Crab have noticeably flattened and paddle-shaped back legs that allow them to swim. Red Swimming Crab reaches sizes about 40% smaller than Blue Swimming Crab, and its meat is similarly smaller. The meat of Red Swimming Crab is whiter, less sweet and coarser than that of Blue Swimming Crab

Crab Meat is available in a variety of cuts/grades depending on where the meat came from on the crab. In general, the larger the lump of crab meat, the firmer the texture. Body meat is white, tender and flaky. Jumbo Lump, large pieces from the muscles connected to the swimming legs, is considered the highest quality meat.

The Monterey Bay Aquarium Seafood Watch® rates pot caught Red Swimming Crab from China as “Avoid” due to ineffective management. However, the NFI is launching an initiative for the beginning stages of sustainability certification.

Sources



Species Name

Portunus haanii



Source

Caught in China and Vietnam



Seasonality

Year round, with catches from August through April and a conservation period from May through August.



Fishing Method

Wild caught by pot.

Features



Flavor

Mild sweet flavor and firm, tender texture. The meat tends to be slightly coarser and less sweet than that of Blue Crab or Blue Swimming Crab. The back swimming legs have firmer and larger meat than the other legs.



Appearance

Body meat is very white. Pasteurized Crab meat is firmer and darker than unpasteurized meat.



Form

Pasteurized crab meat. The crab is caught and cooked. The meat is then handpicked and graded.

Uses



Preparation

Crab Meat is versatile and perfect for many preparations, such as crab cakes, soups and chowders, casseroles, salads, dips and stuffings.



Substitution

Blue Swimming Crab and Blue Crab Meat can substitute for Red Swimming Crab Meat.



Handling

Crab Meat should be refrigerated at 33-38 degrees F. DO NOT freeze pasteurized Crab Meat as it will negatively impact the flavor and texture.

Market



Sizes and Cuts

Crab Meat comes in a variety of sizes/grades. Red Swimming Crab is smaller than Blue Swimming Crab and the grades of meat are also smaller.

Colossal - 5 gram/up whole pieces of large white meat from base of the swimming legs

Jumbo Lump - 3-5 gram whole pieces of large white meat from base of the swimming legs

Lump – flaky pieces of white body meat

Special - flaky and finely shredded white body meat



Pricing Scale

Red Swimming Crab Meat is generally lower cost than Blue Crab Meat due to the size difference. Due to market and currency fluctuations, please contact your Seattle Fish Company of New Mexico associate for up-to-date market information and current pricing information.



Shelf Life

Pasteurized Crab Meat that has been handled properly should retain optimum quality for 18 months.

Market Names

Crab Meat, Swimming Crab Meat,
Warty Swimming Crab Meat

Where Caught

China, Vietnam

How Caught

Wild-caught by Pot

