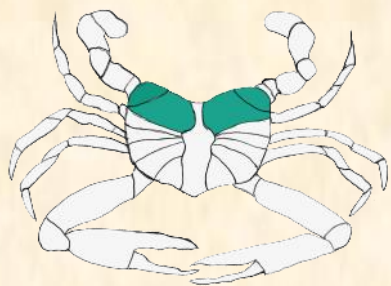
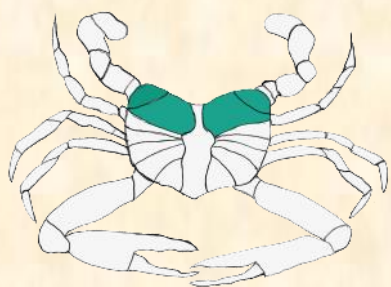


GRADES OF BLUE CRAB/BLUE SWIMMING CRAB MEAT



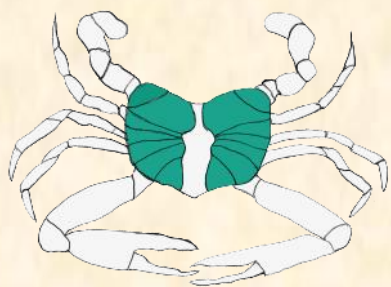
Colossal Lump - Largest unbroken pieces of white body meat from the 2 muscles connected to the swimming legs. Pieces are larger than Jumbo Lump.

Cocktails, Center of Plate, Embellishment for Entrees, High-End Crab Cakes, Crab Imperial, Crab Newburg



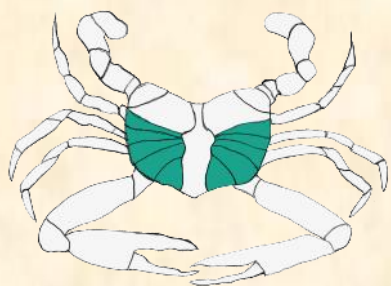
Jumbo Lump - Largest unbroken pieces of white body meat from the 2 muscles connected to the swimming legs.

Cocktails, Center of Plate, Embellishment for Entrees, High-End Crab Cakes, Crab Imperial, Crab Newburg



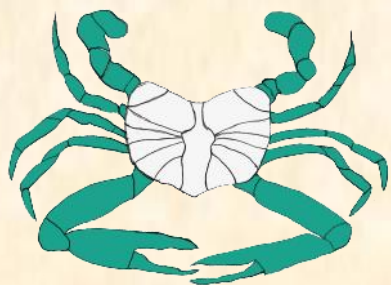
Lump/Backfin - White body meat including Special meat and broken pieces of Jumbo Lump. Sometimes Lump is used to indicate larger pieces of body meat and Backfin for smaller pieces.

Crab Cakes, Dips, Soups, Bisques, Salads, Casseroles



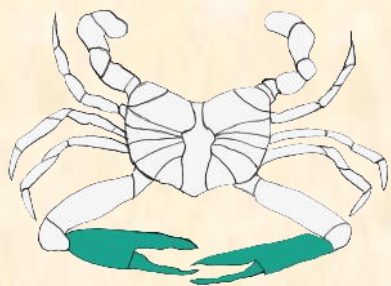
Special - White body meat, shredded and flaky, smaller than Backfin. Considered the most economical grade of meat.

Crab Cakes, Dips, Soups, Bisques, Salads, Casseroles, Gumbos, Stuffings



Claw - Brown-tinged meat from the legs and claws. More flavorful than body meat, claw meat holds up well to robust flavors.

Soups, Chowders, Bisques, Gumbos, Crab Cakes, Croquettes, Stuffings



Claw Fingers - 1st section of the claw with part of the shell removed.

Soups, Chowders, Bisques, Croquettes

