



QUALITY SINCE 1899



# Swimming Crab Meat

Wild Caught  
Pasteurized  
Steam Cooked

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Tired of the same boring creations? Maybe it's time you tried Toppits Swimming Crab Meat. Fully cooked, simply open the package and add to any dish. Pasteurization extends shelf life and ensures food safety and quality. In addition, this product is low in fat and a source of calcium. Next time you're looking to make a typical dish more exciting, add this succulent, sweet tasting product. It's excellent for use in crab cakes, stuffings, salads, and soups.



## Features & Benefits

- Pasteurized – 24 month shelf-life
- Year round availability
- Steam cooked, not boiled
- Hand-picked & inspected
- Processed in HACCP certified plants
- Wild caught
- Cost effective and versatile

## Thawing Instructions:

**Recommended Method:** Thaw the crab meat in package overnight under refrigeration (about 8 hours).

**Quick Method:** Thaw the crab meat in package under cold lightly running water until thawed (about 30-45 minutes). Do not submerge the vacpac in a bath of water.

**Note:** A temporary odor may be detected after opening the vacpacs. Let dissipate. It should only last a few minutes. It is natural for vacuum packed meat of all kinds (beef, chicken, and seafood) to release a slight odor when first opened.

## Storage Instructions

Product must be maintained at -18°C or below at all times. Once thawed, keep product in refrigerated temperatures of 0 - 4°C. Do not refreeze once thawed

Item	Description	Brand	Origin	Pack	SCC
CRAMEA8	Lump Swimming Crab Meat 8/1lbs	Jack's Catch	China	8 x 1 lb	20683983327322

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