



Lithodes santolla - Lithodes antarcticus
Chilean Kingcrab

Also Known as: Chilean Kingcrab, Southern Kingcrab, Centolla

“Quality starts when you lock in the freshness; we can do this in record time!”

Product Presentation

- Blocks of Crab Meat
- Whole Kingcrab
Gutted Glazed
- Meat in Trays
- Kingcrab Clusters
Frozen&Glazed
- Kingcrab Claws
Frozen&Glazed

Primary Packing

- Transparent Vacuum Sealed Bag
- Individual Transparent Bag
- PVC Black Trays Sealed with Thermotractil Film, Skin Pack Transparent 120mc Sealed Bag with modified Atmosphere

Secondary Packing

- Foam Box (Aislapol PA-60)
- Carton Box

Availability

March to November

Minimum Order

100Kg / 220Lbs



Product Overview

Chilean Kingcrab is succulent and rich. The meat is snow white and moist with a scarlet membrane. The catch is delivered live to our HACCP-approved plant where it is hand cleaned and cooked in salt water and then frozen at -0 C° and glazed. We can ship live or frozen. The flavor is full anyway you go and your customers will keep coming back for more. At Isla del Rey we use compensative glazing which means the weight of our products does not include glazing weight. Contact us today to reserve your shipment of this delicious crab.

Origin

Off the Southern Pacific Ocean near the island of Chiloe pots or traps are fished from single lines and buoys, with one pot per line. Pot fishing is highly selective and the product is landed live for maximum quality. This crustacean may not be harvested from December 1 through the 31 of January. In the 12th region harvest is banned from December 1 until June 30.

More Information

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Nutritional Information 100grs / 3.5 oz	
Ingredients	Crab Meat, Salt, Sugar, E330 E300
Calories	92 K/Cal.
Fat	1 gr.
Protein	57.7 gr.
Cholesterol	62 mgr.
Sodium	559 mgr.
Potassium	112 mgr.

Other Isla del Rey Products

- Golden Kingclip
 - Kingcrab
 - Mussels
 - Octopus
 - Chilean Seabass
 - Sea Urchin
 - Scallops
 - Smoked Salmon
- Snow Crab
 - Stone Crab
 - Trophon Top Shell