

# Blue Crab

Meat of the blue crab has a rich, sweet, succulent and buttery flavor. The body meat is delicately flavored, while claw meat is nutty. Softshells offer a crunchy texture since they are eaten shell and all. Cooked shells of blue crabs turn orange-red. Body meat is white, tender and flaky. Claw meat has a brownish tint, which is natural. Pasteurized meat is firmer and darker than fresh crab meat. Fresh blue-crab meat should have a mild aroma; pasteurized should have a slight, “heated” aroma.



## Product Details

Pack Size	Various
Cooking Methods	Boil, Broil, Fry, Grill, Sauté, Steam
Texture	Delicate/Medium
Flavor	Mild/Moderate
Availability	April - November
Scientific Name	Callinectes sapidus; Portunus pelagicus
Location	China, Indonesia, Mexico, Philippines, Thailand, United States, Venezuela, Vietnam