

## Blue Crab

Blue crab meat is renowned for its rich, sweet, succulent, and buttery taste. The body meat boasts a delicate flavor, while the claw meat has a nutty undertone. Softshells provide a crunchy texture as they are consumed with their shells intact. Upon cooking, the shells of blue crabs assume an orange-red hue, while the body meat turns white, tender, and flaky. Claw meat may display a natural brownish tint. Pasteurized crab meat tends to be firmer and darker compared to fresh crab meat. Fresh blue crab meat typically emits a mild aroma, while pasteurized crab meat may have a subtle “heated” scent.



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Boil, Broil, Fry, Grill, Sauté, Steam
<b>Texture</b>	Delicate/Medium
<b>Flavor</b>	Mild/Moderate
<b>Availability</b>	April - November
<b>Scientific Name</b>	Callinectes sapidus; Portunus pelagicus
<b>Website</b>	<a href="https://bit.ly/3RjhcRE">https://bit.ly/3RjhcRE</a>
<b>Location</b>	China, Indonesia, Mexico, Philippines, Thailand, United States, Venezuela, Vietnam