

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

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
Website	https://bit.ly/3RjhcRE
Location	China, Indonesia, Mexico, Philippines, Thailand, United States, Venezuela, Vietnam