



Crab, Snow

Chionoecetes opilio

Snow crab thrive in the icy-cold, pristine waters of Atlantic Canada. With a hard shell encasing sweet, succulent meat, these snow crab are prized around the world. Independent harvesters often travel as far as 400 kilometres offshore, in sometimes wild and unpredictable weather conditions, to catch this deep water crab. Processors use state-of-the-art freezing and processing technology to preserve the flavour, colour, and nutritional value of the snow crab from the moment it's caught. It comes packaged in a wide selection of products and sizes, frozen and glazed for consistent quality. Harvested April to August. Product available year-round.

Sustainability & Certifications

Skilled fishers capture the crab in pots, harvesting only prime quality males that meet or exceed the minimum catch size. Females are returned to the water, ensuring a sustainable fishery. All exporters are certified by the Canadian Food Inspection Agency (CFIA).



Product Forms

Frozen cooked (whole, sections/clusters, leg or combo meat, claws, claws/knuckles, snap and eat, legs and claws)

Frozen raw (whole, bodies, sections/clusters, legs, claws)

Value added (shells, concentrated water)