Paralithodes camtschaticus
also known as **Alaskan King Crab**

**FRESH**

**FROZEN**

**PRODUCTS**

*Live Whole Crab*

*Legs & Claws*

*Clusters/Sections*

*SPLIT LEGS & CLAWS*

*SELECT PORTIONS*

*BROILER CLAWS*

*TAILS*

**HARVEST PROFILE**

**HARVEST SEASON**

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*Gulf of Alaska*

*Norton Sound*

*Southeast Alaska*

*Bering Sea*

**FAO 67**

FAO 67: The world’s boundaries of the major fishing areas established for statistical purposes.

**ECONOMY**

Source: NOAA

*figures include both red and golden king crab*

*Red King Crab jobs* ~540

*Red King Crab vessels* ~125

**GEOGRAPHICAL DISTRIBUTION**

*Southeast Alaska*

*Norton Sound*

*Bering Sea*

*Gulf of Alaska*

**SUSTAINABILITY**

**IN ALASKA, PROTECTING the future of both the stocks and ENVIRONMENT TAKE PRIORITY over opportunities for commercial harvest. State and federal agencies collaborate to determine each year’s harvest limits, and monitor the season in real-time to determine when these limits have been met. Additional measures, such as the catch share programs and a stringent on-board observer program ensure sustainably harvested wild Alaska red king crab will be available for generations to come.**

**Utilization**

Red King Crab shells contain **CHITIN**, which can be processed into chitosan, increasing its value by over 2000%.

**CERTIFIED**

The Alaska king crab fishery is certified to an independent certification standard for sustainable fisheries:

**ALASKA RESPONSIBLE FISHERIES MANAGEMENT (RFM)**

**ALASKA SEAFOOD MARKETING INSTITUTE | WWW.ALAASKASEAFOOD.ORG**
3.0 oz. of RED KING CRAB

16 g PROTEIN (32% DV)
351 mg OMEGA-3’s
9.8 mcg VITAMIN B-12 (408% DV)

WILD ALASKA RED KING CRAB GETS AN ‘A’ FOR ITS HIGH CONTENT OF VITAMIN B-12, HIGH QUALITY PROTEIN, AND OMEGA-3’S.

COOKING PROFILE

METHOD Boiling, grilling, steaming, baking—the simpler the better!

PRE-COOKED Sweet and rich flavor locked-in and ready for re-heating

“Alaska red king crab has a natural sweetness that comes to the forefront with simple preparations. Poach the meat in drawn butter and place it atop your avocado toast, or just eat it warm straight from the shell with a lemon and melted butter on the side.”

CHEF MAYA WILSON
Addie Camp Restaurant | Soldotna, Alaska

The Wild Alaska Red King Crab:

• The largest of all king crab species, with a leg span often reaching 5 ft. and weighing up to 24 lbs.

• Large adults have few natural predators aside from opportunistic predation when their shells are weak after molting.

• Prolific breeders, female crab release between 50,000 and 500,000 eggs annually.

• Traveling in large groups called pods, red king crab are known to stack on top of one another to ward off predators.

Regal and Lavish RED KING CRAB

is historically the most commercially valuable shellfish in Alaska, roughly 854 million pounds, worth $2.5 billion* has been harvested since 1975.

*Not adjusted for inflation

Benefits of Vitamin B-12

• Helps form red blood cells and prevent anemia
• Risk reduction of macular degeneration
• Prevents neuron loss
• Supports bone loss and prevents osteoporosis
• Supports healthy skin, hair, and nails

Recipes

Grilled Alaska King Crab with Tabasco Aioli | Alaska King Crab in Warm Lemon-Cilantro Sabayon
Alaska King Crab Mac & Cheese | King Crab Avocado Toast

Find these and more at WILDALASKASEAFOOD.COM/RECIPES

ALASKA SEAFOOD MARKETING INSTITUTE | WWW.ALASKASEAFOOD.ORG