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JUMBO LUMP

Jumbo Lump

PRODUCT NAME:	PRECOOKED CRAB MEAT.
FINISHED PRODUCT	Callinectes sapidus
ORIGIN OF THE PRODUCT OR FISHING AREA(S)	Maracaibo Lake
PRODUCT DESCRIPTION	Precooked mother-of-pearl white meat with a soft and delicate flavor. Used in different dishes around the world.
STORAGE	Refrigerated at a temperature of 0°C for fresh produce Frozen produce: a temperature less than or equal to -18°C
PACKING	Primary: High density non-pigmented linear polyethylene containers, (according to presentation). Secondary: Polystyrene box with capacity for 20 containers, (according to presentation).
PRESENTATIONS	Jumbo Lump: (Giant Piece), which corresponds to the basal musculature of the pair of swimming fins. It has a bright mother-of-pearl white color and an exquisite taste 16oz (453.6g)
INGREDIENTS OR ADDITIVES ADDED	Blue Crab
USE OF ANAQUEL	Fresh Product: 21 days at temperatures less than or equal to 0°C. Frozen Product: 12 months at temperatures less than or equal to -18°C.
USE AND CONSUMER	For consumption of the general public; Allergenic potential Not suitable for infants and children under 12 months of age.
CONSUMER LABELING INSTRUCTIONS	Brand: Calvins y Cap kai Precooked Crab Meat, without additives
DISTRIBUTION CONTROL	Fresh Product: Transport temperature, from -5° to 0°C. Frozen Product: Transport temperature, less than or equal to -18°C.



LUMP

PRODUCT NAME:	PRECOOKED CRAB MEAT.
FINISHED PRODUCT	Callinectes sapidus
ORIGIN OF THE PRODUCT OR FISHING AREA(S)	Maracaibo Lake
PRODUCT DESCRIPTION	Precooked mother-of-pearl white meat with a soft and delicate flavor. Used in different dishes around the world.
STORAGE	Refrigerated at a temperature of 0°C for fresh produce for frozen produce: a temperature less than or equal to -18°C
PACKING	Primary: High density non-pigmented linear polyethylene containers, (according to presentation). Secondary: Polystyrene box with capacity for 20 containers, (according to presentation).
PRESENTATIONS	Lump: (Piece), It is constituted by all the meat protected by the shell and that is the portion with more meat, includes broken pieces of Jumbo Lump. 16oz (453.6g).
INGREDIENTS OR ADDITIVES ADDED	Blue Crab
USE OF ANAQUEL	Fresh Product: 21 days at temperatures less than or equal to 0°C. Frozen Product: 12 months at temperatures less than or equal to -18°C.
USE AND CONSUMER	For consumption of the general public; Allergenic potential, Not suitable for infants and children under 12 months.
CONSUMER LABELING INSTRUCTIONS	Brand: Calvins - Cap Kai Precooked Crab Meat, without additives
DISTRIBUTION CONTROL	Fresh Product: Transport temperature, from -5° to 0°C. Frozen Product: Transport temperature, less than or equal to -18°C.



CLAW

PRODUCT NAME:	PRECOOKED CRAB MEAT.
FINISHED PRODUCT	Callinectes sapidus
ORIGIN OF THE PRODUCT OR FISHING AREA(S)	Maracaibo Lake
PRODUCT DESCRIPTION	Precooked dark pink meat with a soft and delicate flavor. Used in different dishes around the world.
STORAGE	Refrigerated at a temperature of 0°C for fresh produce Frozen produce; a temperature less than or equal to -18°C
PACKING	Primary: High density non-pigmented linear polyethylene containers, (according to presentation). Secondary: Polystyrene box with capacity for 20 containers, (according to presentation).
PRESENTATIONS	Claw: (Clamp), comes from the musculature of the arm or merus. The flesh turns dark pink. 16oz (453.6g)
INGREDIENTS OR ADDITIVES ADDED	Blue Crab
USE OF ANAQUEL	Fresh Product: 21 days at temperatures less than or equal to 0°C. Frozen Product: 12 months at temperatures less than or equal to -18°C.
USE AND CONSUMER	For consumption of the general public; Allergenic potential, Not suitable for infants and children under 12 months.
CONSUMER LABELING INSTRUCTIONS	Brand: Calvins - Cap Kai Precooked Crab Meat, without additives
DISTRIBUTION CONTROL	Fresh Product: Transport temperature, from -5° to 0°C. Frozen Product: Transport temperature, less than or equal to -18°C.



COCKTAIL CLAW

Cocktail Claw

PRODUCT NAME:	PRECOOKED CRAB MEAT.
FINISHED PRODUCT	Callinectes sapidus
ORIGIN OF THE PRODUCT OR FISHING AREA(S)	Maracaibo Lake
PRODUCT DESCRIPTION	Precooked dark pink meat with a soft and delicate flavor. Used in different dishes around the world.
STORAGE	Refrigerated at a temperature of 0°C for fresh produce for frozen produce: a temperature less than or equal to -18°C
PACKING	Primary: High density non-pigmented linear polyethylene containers, (according to presentation), Secondary: Polystyrene box with capacity for 20 containers, (according to presentation).
PRESENTATIONS	Cocktail Claw: (Cocktail Tweezers), are the tips of the tongs corresponding to the musculature of the palm with the moving finger. The flesh turns dark pink. 12oz (340.2g).
INGREDIENTS OR ADDITIVES ADDED	Blue Crab
USE OF ANAQUEL	Fresh Product: 21 days at temperatures less than or equal to 0°C. Frozen Product: 12 months at temperatures less than or equal to -18°C.
USE AND CONSUMER	For consumption of the general public; Allergenic potential, Not suitable for infants and children under 12 months.
CONSUMER LABELING INSTRUCTIONS	Brand: Calvins - Cap Kai Precooked Crab Meat, without additives
DISTRIBUTION CONTROL	Fresh Product: Transport temperature, from -5° to 0°C. Frozen Product: Transport temperature, less than or equal to -18°C.



WHOLE RAW CRAB, HARD SHELLFROZEN

PRODUCT NAME:	FRESH - RAW - FROZEN
FINISHED PRODUCT	Callinectes sapidus
ORIGIN OF THE PRODUCT OR FISHING AREA(S)	Maracaibo Lake
PRODUCT DESCRIPTION	Raw crab, perfect for a variety of dishes.
STORAGE	Frozen at a temperature less than or equal to -18°C
PACKING	Primary: Plastic film, made of low density polyethylene. Used per unit organisms. Secondary: High-density polyethylene bag with capacity for 1 kilogram. Tertiary: Corrugated cardboard box with capacity for 10 boxes.
PRESENTATIONS	Small (10-14) frozen Raw Whole Crab (70grs a 100grs) Medium (8-10) frozen Raw Whole Crab (100grs a 120grs) Big (6-8) frozen Raw Whole Crab (125grs a 150grs) Giant (5-6) frozen Raw Whole Crab (150grs + 200grs) Collosal (3-4) frozen Raw Whole Crab (200grs+)
INGREDIENTS OR ADDITIVES ADDED	Blue Crab
USE OF ANAQUEL	Frozen, 24 months. A temperature less than or equal to -18°C
USE AND CONSUMER	For consumption of the general public; Allergenic potential, Not suitable for infants and children under 12 months.
CONSUMER LABELING INSTRUCTIONS	Brand: Calvins - Cap Kai Fresh, Raw, frozen, without additives
DISTRIBUTION CONTROL	Transport temperature less than or equal to -18°C.



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**FROZEN WHOLE BLUE CRAB
PRODUCT OF VENEZUELA**

Callinectes Sapidus

CAP  *Kai*

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