

## SeaPro® Crab

### Natural Dungeness Crab Shell

**SeaPro® Crab** is derived from the fresh cuttings of Dungeness Crab (*Metacarcinus magister*) processed for human consumption at inspected, domestic fish processing facilities. Wild Dungeness Crab harvested by the Pacific Seafood Group is certified as “sustainable” by the [Marine Stewardship Council](#) and is the sole source of our raw material. Fresh crab cuttings are cooked and dehydrated under low-temperature conditions, and stabilized with natural antioxidants.

**SeaPro® Crab** is a concentrated source of minerals and contains supplemental levels of protein, astaxanthin pigment and chitin. It has applications in animal feeds and petfood to balance nutrient profiles, and to validate flavor and label claims.

**SeaPro® Crab** is a natural ingredient and a product of the United States of America. Fisheries specifically targeting Dungeness Crab are our sole source of raw material. It is traceable with documentation showing source and processing of raw material utilized in manufacturing. Our company benefits from vertical integration within a human seafood company, Pacific Seafood Group, through access to their electronic tracking of catch, landings and processing, and the subsequent disposition of fresh shellfish cuttings. Pacific Seafood Group maintains strict quality standards based on scientifically-derived FSMA/HACCP systems at all our locations to ensure that the product you receive is the highest quality.

Customers are always welcome to visit our facilities and review our practices. Our definition of excellence, “*consistently doing your best and always striving to do better*”, demonstrates our commitment to providing a traceable, sustainable and wholesome product to our customers and yours.

### Guaranteed Analysis

Crude Protein (min)	22.0 %
Crude Fat (min)	1.5 %
Crude Fiber (max)	20.0 %
Ash (max)	60.0 %
Moisture (max)	10.0 %
Calcium (min/max)	15.0 / 20.0 %
Phosphorus (min/max)	1.0 / 1.8 %

### Fat Stability

Preserved with mixed tocopherols	250 ppm
Peroxide Value	6.0 mEq / kg fat

<b>Amino Acids</b>	<b>(% meal)</b>
Alanine	0.9
Arginine	1.1
Aspartic acid	1.2
Cystine	0.1
Glutamic acid	1.6
Glycine	1.0
Histidine	0.2
Isoleucine	0.4
Leucine	0.6
Lysine	0.4
Methionine	0.1
Phenylalanine	0.7
Proline	0.8
Serine	0.8
Threonine	0.6
Tryptophan	0.1
Tyrosine	0.8
Valine	4.8

**Chitin** Approximately 15.0 %

<b>Minerals</b>	<b>(% meal)</b>
Calcium	18.0
Phosphorus	1.4
Potassium	0.2
Sodium	1.8
Sulfur	0.2
Magnesium	0.8

**Minerals (mg / kg meal)**

Iron	300
Zinc	35
Copper	12
Manganese	12
Boron	10
Arsenic	BDL
Cadmium	BDL
Cobalt	BDL
Molybdenum	BDL
Lead	BDL
Nickel	BDL
Selenium	BDL

**Microbial Analysis**

Aerobic Plate Count	100,000 cfu / g
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**Product Characteristics**

Color	Light brown to off-white
Odor	Mild crab
Physical	From whole shell to <2.5 mm
Density	Varies depending on size desired
pH	9.5 – 10.0
Storage	Store in a cool, dry place in original packaging
Stability	9 months when appropriately stored

**Packaging**

Bulk bags

**AAFCO Definition**

Crab Shell Meal

**Processing Statements**

Allergen: This product contains crustacean shellfish and is processed in a facility that processes fish.

This product is not intended for human consumption.

The values for amino acids, minerals, microbial analysis, and product characteristics are typical.



## **Manufacturer**

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