

HERON POINT SEAFOOD



NEW HAMPSHIRE BASED COMPANY • NEW HAMPSHIRE BASED COMPANY

The Gold Standard For Pasteurized Crab Meat.

Heron Point Seafood is a top 5 importer of refrigerated and frozen blue and red pasteurized crab meat. Since 2005, their sole focus has been on sourcing, packing and selling the highest quality crab meat.

As one of the top 5 importers of pasteurized crab meat into the United States, Heron Point Seafood is committed to preserving and responsibly managing the global swimming crab resource. A long-standing member of the National Fishery Institute's Crab Council, Heron Point supports improved regulation and management of its core fisheries.

Blue Swimming Crab Meat

(Portunus pelagicus)

Heron Point's specifications are written to ensure only larger, mature crabs are used in production. Their minimum size for Jumbo Lump is 4g, which corresponds to a shell width of 100cm (the size of a mature crab). Heron Point supports NFI Crab Council led Fishery Improvement Projects (FIPs) in FAO Area 71 (Indonesia, Vietnam, Philippines).

Production Process

1. Live crabs are pressure cooked.
2. Cooked crabs are air cooled.
3. Meat is hand-picked.
4. Meat is separated by grade and packed.
5. Meat is sorted for shells, foreign material, etc., and packed into cans.
6. Sealed containers are pasteurized and cooled per Heron Point specifications.
7. Finished product is packed in cases per size specification and stored in refrigerated cold storage between 33-36° F.

AVAILABLE NOW FROM DOLE & BAILEY

Crab Meat Claw

A combination of picked leg meat and large pieces from the claws and arms.
6/1lbs. per case • 584130

Crab Meat Special

Small flakes of white meat picked from the body of the crab.
6/1lbs. per case • 584131

Crab Meat Lump

Layered blend of 40% Super Lump and 60% Special.
6/1lbs. per case • 584132

Crab Meat Super Lump

Layered blend of broken Jumbo Lump and large body flakes with 20% whole Jumbo Lump.
6/1lbs. per case • 584133

Crab Meat Jumbo Lump

Large whole pieces from the swimmer muscle. 4-10g weight per piece.
6/1lbs. per case • 584134

