



California Dungeness Crab

Metacarcinus magister

Hand Picked & Hand Packed in Sonoma County

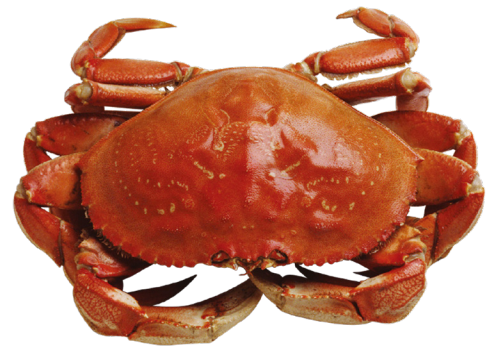


The Centerpiece of West Coast Seafood

Our crab is trapped wild off the Northern California Coast. It is first cooked live, then hand picked and hand packed. Because Anna, our sourcing partner, makes a large number of crab cakes during the season she packs the trays with 50% leg meat, 25% claw and 25% body meat. Consequently, our trays have a higher percentage of leg meat when compared to other Dungeness crab products.

Dungeness Crab

An icon of the Pacific coast, this crab is prolific from the Aleutian Islands to southern California. Dungeness crab are named after one of their representative habitats — a shallow, sandy bay inside of Dungeness Spit on the south shore of the Straits of Juan de Fuca. It is the most abundant crab fished in California. The Dungeness crab population decreases rapidly in abundance south of Monterey Bay making it a truly Northern California specialty.



KEY FACTS & FIGURES

Texture: tender and delicately textured with the leg meat slightly firmer

Packed in 1 lb trays - Fresh meat NOT canned

Flavor: The meat of the Dungeness crab is sweet, mild and might even present a slightly nutty taste

Tray contains: 50% leg, 25% claw and 25% body meat

Ranked **YELLOW (Good Alternative)** by MBAQ Seafood Watch

Fishermen uses wire traps submerged on the seafloor to catch Dungeness crab. Traps are attached to lines and marked by floats on the surface. The traps attract crab with bait and capture them live.

The legal measurement for crabs is defined as the shortest distance through the body from the edge of the shell to the edge of the shell directly from front of points (lateral spines).

About Buena Vista Seafood

With decades of global seafood sourcing and sales experience, Buena Vista Seafood is leading the charge by bringing trusted, delicious seafood to chefs and diners across North America. But this doesn't mean that Buena Vista Seafood is going about it as a "business as usual" company. At Buena Vista, the entire team is dedicated to making a difference through positive actions and follow-through. By giving back 5% of the profits to notable organizations that are helping our oceans and waterways, Buena Vista Seafood is setting the bar at a new height for seafood suppliers.

Besides the Buena Vista Seafood give-back program, the company only sources seafood that has been properly vetted and meets the highest of current sustainability standards. Located in San Francisco, California, Buena Vista Seafood is proud to represent serious, responsible fishermen and fish farmers from around the globe.