






## Glossary – Snow/Tanner Crab Specs




Product Styles	Information	Photo
Claws	Individual claws from the two front appendages of a whole crab.	<p>The diagram illustrates five product styles for Snow/Tanner Crab. At the top, 'COCKTAIL CLAWS' shows two individual claws with the shell cut. Below that, 'MEAT' shows a single claw with the shell removed. 'LEGS' shows two individual legs. 'CLUSTERS/SECTIONS' shows a cluster of legs and claws. At the bottom, 'WHOLE' shows a complete crab.</p>
Legs	Individual legs, unattached to one another.	
Clusters	Most common style purchased. The only style that is truly “sized” by individual cluster weight. Includes all legs, and shoulder meat.	
Cocktail Claws	A claw that has the shell cut around to make the claw easy to dip and eat.	
Whole	A whole crab, nothing removed.	

<https://www.alaskaseafood.org/the-catch/seafood-species/>

## Examples of defects

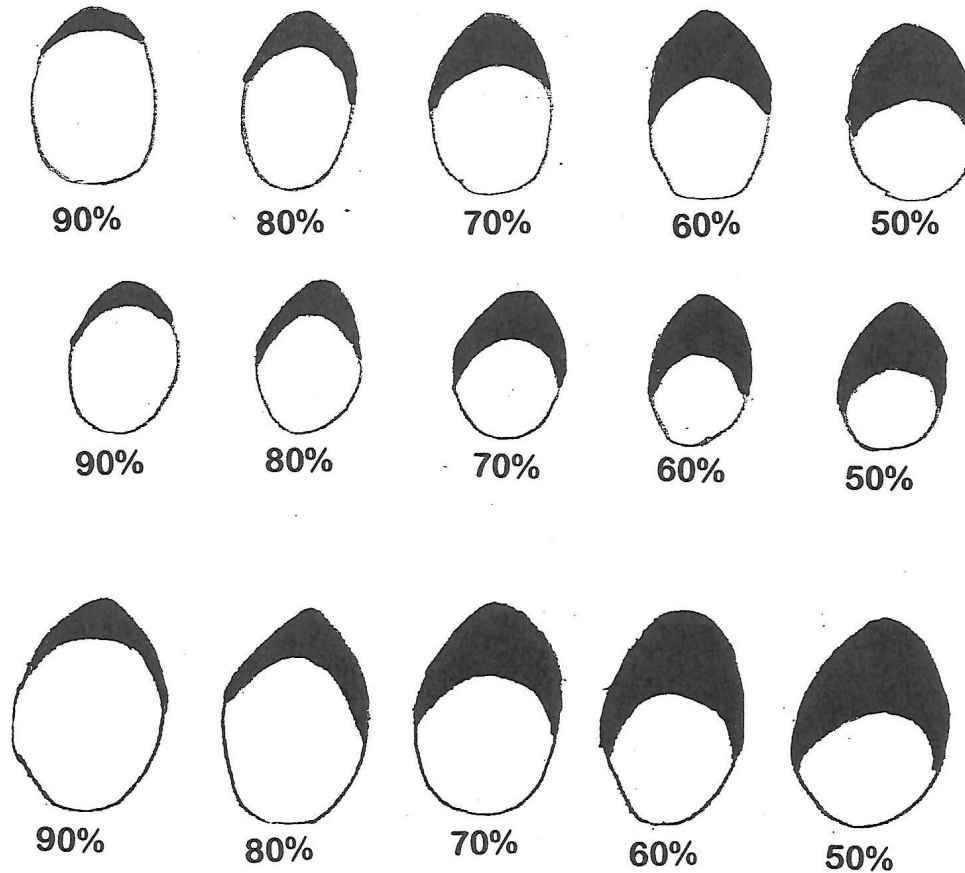
Defect	Example Photo
Dirty Crab	<p>The first photo shows a pile of crab legs heavily covered in shell and debris. The second photo shows two crab legs on a white surface, with a small amount of shell still attached to the top.</p>
Foreign material	No photo, anything that is not crab.
Decomposition	<p>The photo shows crab legs that are discolored and appear to be decomposing, with a greyish, textured surface.</p>

<p><b>Gilling</b></p>		
<p><b>Mandibles</b></p>		
<p><b>Tails</b></p>		
<p><b>Broken/Damaged</b></p>		
<p><b>Dehydration</b></p>		

<p><b>Parasite</b></p>	
<p><b>Barnacles</b></p>	
<p><b>Scars</b></p>	

Meat Fill Examples – meat fill is determined by a middle cross section of the *merus*.

### INFILL



### Definitions

**Merus** – The largest section of the walking legs.

**Crab leech** – a parasite that commonly lays eggs on the outer surfaces of snow crabs, to facilitate dispersal and protection for the young leeches.

**Trailer leg** – Snow crab sections are made up of the Claw & Arm followed by 4 walking legs. The last of the walking legs is considered the trailer leg which is the smallest of the walking legs. While there is meat inside this trailer leg it will be considerably less than the main walking legs.

**Barnacle** – a small crustacean that will settle on solid surfaces in the ocean. This can include crab shells. Crabs will shed their shells periodically, so if you find a crab with no barnacles, it most likely recently shed its shell.

**Sodium Tripolyphosphate (STP)** – Used as a preservative for poultry, meat and seafood.

**Non-phosphates** – Preservatives that do not use phosphates



**Brine frozen** – Brine freezing is the introduction of the raw or cooked product into a brine solution that is full strength sea water and chilled to below freezing. The freezing process takes about 25-30 minutes, the product exits the brine freezer, gets rinsed to remove excess salt solution and then finished in a blast freezer. Product is glazed, mastered and stored in Cold Storage.

**Carbon Dioxide frozen** – CO<sub>2</sub> or Nitrogen (Gas Frozen) is a rapid freezing of product using inert gases. This is a quick process 10-15 minutes. Upon exit the product gets glazed and stored in Cold Storage.

**Blast-frozen** – Blast freezing is the slowest process of the types listed. After processing the product is just stored in a blast freezer which is normally colder than a cold storage to facilitate the quick-freezing process required for most seafood products. Once frozen it is glazed, mastered, then stored in Cold Storage.

**Glaze** – a sprayed-on water coating that is frozen onto product to protect the product from breaking during transit, delivery, and storage.

**Crab pots** – A wild crab harvesting method used by commercial fishermen.