



Jumbo Lump Crabmeat

Jumbo lump crabmeat is the large unbroken pieces of solid white meat picked from large choice crabs. It is used in applications where a visual impression is desirable such as in salads or as a topping for other seafood dishes.



Lump Crabmeat

Lump crab meat is composed of broken pieces of jumbo lump and white meat from the body of the crab. This is an ideal grade of crab meat for use in crab cakes and is commonly used by manufacturers.



Backfin Crabmeat

Backfin crab meat is similar in composition to lump grade but also contains smaller pieces of the white flake meat.



Special Crabmeat

Special crabmeat is the shreds and small flakes of white meat from the body of the crab. It can be used in all dishes in which white crabmeat is desirable.



Claw Crabmeat

Claw crab meat is the dark pink meat picked from the claws of the crab. While not as visually appealing as the white meat grades, it has a sweet pleasing flavor and is less expensive.