

In recent years, snow crab has crawled into the northernmost Norwegian waters, making this tasty delicacy a welcome addition to our product lineup. Lerøy's unequalled "no-hands" processing technology has given this increasingly abundant species a major quality upgrade.



About your fish.

The snow crab is king crab's little cousin. Smaller in size and with thinner legs, it lacks the king crab's spiky shell but has the same bright red body color after being cooked. With its smooth shell, the crab's legs are easy to break and remove. The succulent snow-white meat found within is reminiscent of king crab but with a sweet, mild, and delicate flavor.

Lerøy Norwegian snow crab is a special standout due to our unique computer-controlled state-of-the-art-processing technology, with a laser focus on accuracy and precision. We cook the crab exclusively in fresh water to eliminate excessive "briny" flavor. We next immediately cool the product twice using circulated seawater, and freeze in brine solution at 21 degrees below zero. Finally, this frozen product is glazed with chilled fresh water.

And most of our crab is caught between January and June, with meat fills regularly measured between 95% and 98%, with minimal "stickiness" to the shell.

About our fishermen.

Lerøy has carefully selected a small number of vessels which fish for our snow crab in the Barents Sea and around Svalbard, a pristine Norwegian island archipelago located north of the Arctic circle. The Svalbard area is still mostly covered with glaciers, and it is home to seabirds, polar bears, reindeer, and Arctic foxes. Seven national parks and 23 nature-reserves cover two-thirds of the archipelago, protecting the largely untouched and fragile environment.

Our fisherman follow Lerøy's strict grading and sustainability requirements to guarantee fresh-caught quality and to preserve the fishery. For example, the minimum 10 centimeters pot size ensures that only the largest crabs are caught in the pots, while female and small crabs remain protected. The boats place these crab pots on the seabed for a few days before they are retrieved. Some of our vessels even cook and produce the final product right on board.

THE PRODUCTS

Frozen clusters
Split legs • Meat

WHY WE LOVE THIS CRAB

The meat is firmer and well suited to serve au gratin, grilled or in a wok with sliced vegetables and a spicy Asian sauce.

DID YOU KNOW?

Snow crab has a long lifespan. When not harvested, they can live for up to 20 years.

Lerøy maintains the following certifications:



Defined by sustainability. Driven by innovation. Proudly transparent.

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