



**BOSS Brand Pasteurized Blue Swimming Crab Meat**  
**Portunus Pelagicus**



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# BOSS Brand Pasteurized Blue Swimming Crab Meat

Portunus Pelagicus

Wild caught in the pristine waters of Southeast Asia, BOSS Brand Pasteurized Crab Meat is known industry-wide for its high quality and consistency. Our BOSS Brand Label is available in Colossal, Jumbo Lump, Super Lump, Backfin, Lump, Special and Claw. Case packs are 12 x 1 lb.

We also offer the BOSS Brand Blue Swimming Crab Meat in an 8 oz. plastic cup which is perfect for our discerning retail customers. We offer Jumbo Lump, Lump, Special & Claw in 8 oz. plastic cups and they are case packed 12 x 8 oz.



## Colossal

UPC 858274001004

Colossal Lump is the largest pieces of whole, firm white meat picked from the two large swimming fin muscles of the crab. This product is perfect for cocktail presentations, center of the plate dishes or sautéing. There are between 45 - 65 pieces per can.



## Jumbo Lump

UPC 858274001013

Jumbo Lump is beautiful, whole pieces of firm, succulent white meat picked from the two large swimming fin muscles of the crab. This product is perfect for high-quality crab cakes, cocktail presentations or sautéing. There are between 75 -100 pieces per can.



## Super Lump

UPC 858274001103

Super Lump is a blend of large, firm, whole and broken pieces of white lump meat and white body meat. Perfect for crab imperial, succulent crab cakes and crab salads.



## Backfin

UPC 858274001035

Backfin is a blend of large pieces of broken lump and smaller pieces of white body meat. This product is good for making crab cakes, crab imperial, dips and soups.



## Lump

UPC 858274001042

Lump is a blend of medium broken pieces of lump meat and smaller pieces of white body meat. Perfect for dips, crab salad, casseroles and crab cakes.



## Special

UPC 858274001059

Smaller pieces of white body meat with good flavor and firm texture. This versatile product is great for many applications from soups to dips to crab cakes.



## Claw

UPC 858274001066

Claw meat picked from the darker meat of the claws and legs. Claw meat has the strongest flavor of any other part of the crab. Perfect for delicious crab dips and soups or to blend into your crab cakes for a little kick of extra flavor.