



# Crawfish

*Crawfish is an item that fits very well into our product line as it is a lower price point, high usage item for our customer base.*

*These succulent little crustaceans are widely used throughout the southeast, but are growing in popularity in other areas of the U.S.. They are most popular as a seasoned item, possessing that cajun flavor made popular through seafood boils and other Southern recipes.*

*They are also gaining popularity as a buffet item, in seafood restaurants and in many ethnocentric concepts.*



## Whole

**Frozen, Cooked**

10-15 pcs/lb

16-22 pcs/lb

*(Please advise if you buy per KG)*

## Available Seasoning Options:

Cajun (Most Common)

Dill Brine with dill, salt and sugar (also called Swedish)

Slightly Salted

Natural (unseasoned)

## Pack:

2 x 5lbs IQF/Bulk in Color bag or clear bag with label  
10lb Master Cartons (COO China)

2 x 5lbs IQF/Bulk in Tubs with label  
10lb Master Cartons (COO Spain)

Call Your  
Western Edge  
Sales Rep  
For Details!



**The Fish People**

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**LET'S TALK FISH.**