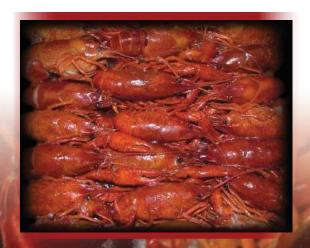


Crawfish is an item that fits very well into our product line as it is a lower price point, high usage item for our customer base.

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!



T 724.228.6680 F 724.228.6691 WesternEdgeSeafood.com













