Normar Seafood



SEAFOOD FROM NORWAY

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The norwegian brown crab



A Healthy and Sustainable Delicacy

Norwegian brown crab is celebrated for its rich flavor, nurtured by the pristine waters and unique conditions along Norway's coastline. Caught using traditional pot fishing methods, this delicacy is sustainably harvested, protecting marine ecosystems and ensuring healthy, well-managed stocks. In addition to its incredible taste, Norwegian brown crab is an excellent source of lean protein, packed with essential nutrients, making it a healthy choice for any meal. Enjoy a true taste of the Nordic seas with this sustainable and nutritious seafood treasure.

How we do it

All brown crabs (Cancer pagurus) must be alive or fresh prior to production. The crabs are humanely killed and then steamed. After cooling in chilled seawater, the cooked crabs are processed immediately. The product fully complies with all relevant Norwegian and EC regulations. Standard HACCP protocols and Good Manufacturing Practices are strictly adhered to.

Caught wild in Atlantic Northeast FAO27.
Subareas: 2a2- Norwegian Sea, 4a/b-North Sea, 3a20 Skagerrak

5 types of premium norwegian crab meat



Claw meat

Hand peeled claw meat from cooked crab claws. Vacuum packed and frozen.

1



Leg lumps

Lumps of crabmeat separated from the leg. Vacuum packed or packed in trays and frozen.

2



White meat

Fresh cooked meat from legs and purse (cluster). Frozen.

3



Leg meat

Fresh cooked separated meat from the legs of brown crab. Frozen.

4



Brown meat

Fresh cooked crab meat, hand extracted from the carapace of the crab. Minced and frozen.

5



Frozen

Luxury handpicked claw meat

Hand peeled claw meat from cooked crab claws. Vacuum packed and frozen.

Claws are pulled off from the crab body before cooking. Steam cooked and chilled in seawater. Graded into sizes, IQF frozen and packed in cardboard boxes. Frozen claws are dipped in hot water to defrost the surface so that peeling is possible. The claws are hand peeled, and the meat is checked for shell grits before packing in vacuum bags and frozen. Product is suitable for the general consumer except persons with crustacean allergy. Ready to eat.

Productnr	Product	Carton	Size	Shelf life	Pallet
2456153	Luxury handpicked claw meat, frozen	8x1 kg.	1 kg.	30 months	72x8x1 kg.





Frozen

Premium leg lumps

Lumps of crabmeat separated from the leg. Vacuum packed or packed in trays and frozen.

Crab cluster is steam cooked and chilled in seawater. Upper part of the leg of the crab is then separated manually by hand. The leg lump is blown out by air /separated from the shell by Leg meat extractor machine. The meat is briefly checked for shells/grids in the steps of transferring meat to temporary store before packing and when the meat is packed in trays. Packed in tray, sealed with film and frozen. Suitable for the general consumer except persons with crustacean allergy. Ready to eat

Productnr	Product	Carton	Size	Shelf life	Pallet
2450322	Premium Leg lumps, frozen	12x350 gr.	350 gr.	24 months	90x12x350 gr.
2450166	Premium Leg lumps, frozen	8x1000 gr.	1 kg.	24 months	68x8x1000 gr.
4450168	Premium Leg lumps, frozen	3x4,5 kg.	4,5 kg.	24 months	52x3x4,5 kg.





Frozen

White meat

Fresh cooked meat from legs and purse (cluster).
Block frozen and then frozen.

Cooked clusters are divided into legs and purse. Both are crushed and separated from shells and grids, in two separated operations. Then this crabmeat is mixed. The obtained product is white / grey meat with most of its natural structure and taste intact. The meat is then frozen. Suitable for the general consumer except persons with crustacean allergy. Further processed or ready to eat.

Productnr	Product	Carton	Size	Shelf life	Pallet
2450322	Purse meat, frozen	12x350 gr.	350 gr.	36 months	90x12x350 gr.
2450166	Purse meat, frozen	8x1000 gr.	1 kg.	36 months	68x8x1000 gr.
4450168	Purse meat, frozen	3x4,5 kg.	4,5 kg.	36 months	52x3x4,5 kg.





Frozen

Leg meat

Fresh cooked separated meat from
the legs and cluster of Brown Crab.

The crab is cooked and then the legs, clusters, and shell fragments goes into separation machine. The obtained product is white / grey / brownish meat, packed in vacuum and frozen. Suitable for the general consumer except persons with crustacean allergy. Further processed.

Productnr	Product	Carton	Size	Shelf life	Pallet
4453167	Leg meat, vacuum, frozen	3x4,5 kg.	4,5 kg.	36 months	52x3x4,5 kg.



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Frozen

Brown meat

Fresh cooked crab meat, hand extracted from the carapace of the crab. Minced and frozen.

The crab is parted before steam cooking. Then the carapace with the liver/roe are chilled down in seawater. The stomach is removed and the brown meat (liver/roe) is then separated from the carapace of the crab by hand.
The liver/roe are mechanically extracted in a separator with 2,5 mm drum.
Suitable for the general consumer except persons with crustacean allergy.
Further processed.

Productnr	Product	Carton	Size	Shelf life	Pallet
2451169	Brown Crab Meat, frozen	8x1 kg.	1 kg.	24 months	68x8x1 kg.
2451155	Brown Crab Meat, frozen	3x4,5 kg.	4,5 kg.	24 months	52x3x4,5 kg.




Premium norwegian crab meat



Contact

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All products are available on request. Product specifications, sizes, quality, packing and delivery terms are confirmed with each order.