



# POSEIDON FOOD

PRODUCT CATALOG

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### About

Discover our world, where we connect you with the finest seafood sourced globally, emphasizing sustainable practices and unmatched quality.

## 03

### Frozen Pasteurized crab meat

Dive into our premium frozen pasteurized crab options, perfect for culinary use where quality and flavor are paramount.

## 05

### Crab Cakes

Discover our premium frozen Crab Cakes made from the finest *Portunus pelagicus*, crafted to deliver a perfect blend of flavor and texture, ready to elevate any meal.

## 02

### Fresh Pasteurized crab meat

Explore our selection of freshly pasteurized crab meat featuring exclusive varieties like Blue Swimmer, King, Queen and Dungeness, each offering unique flavors and textures.

## 04

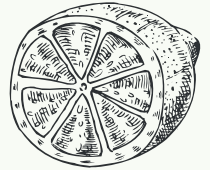
### Yellowfin Tuna

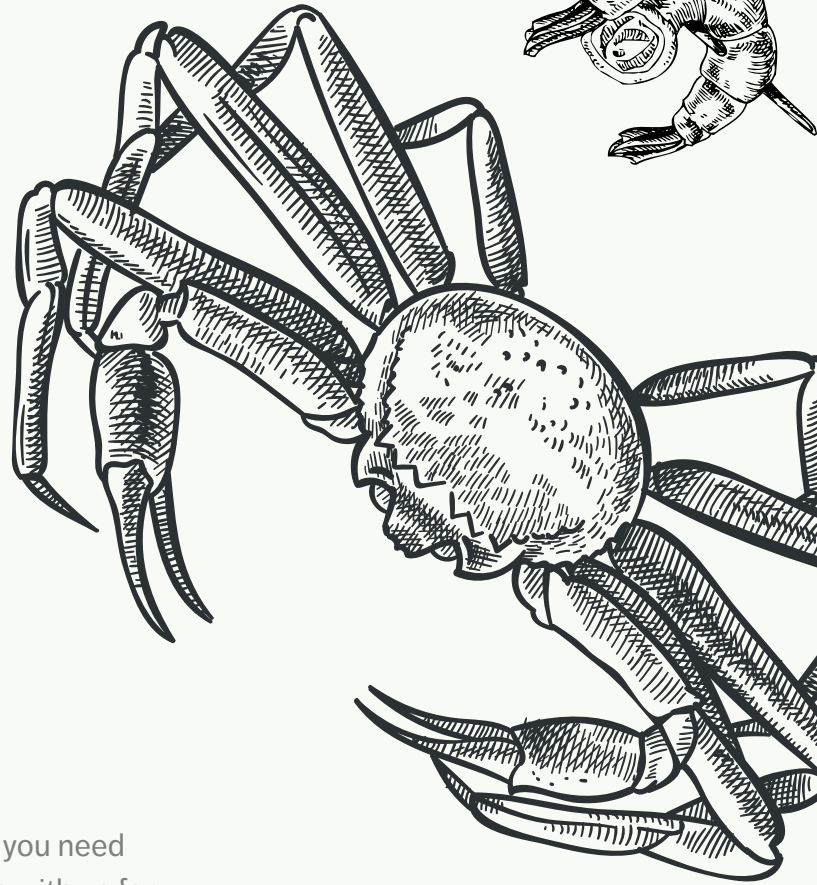
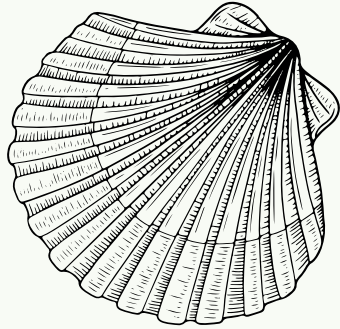
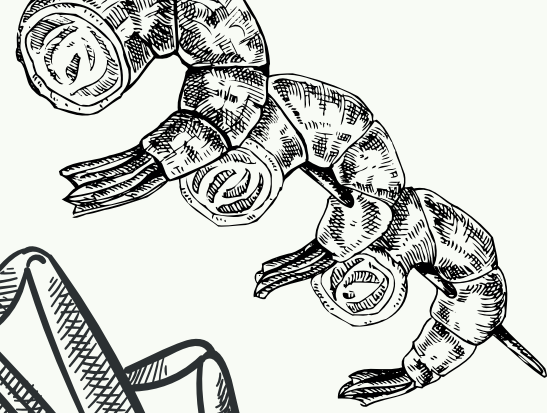
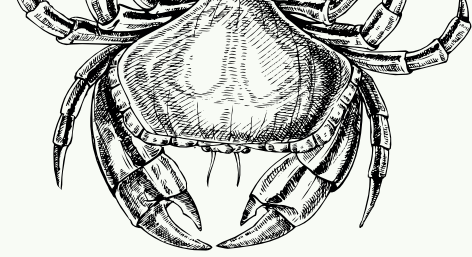
Our Yellowfin Tuna comes in both fresh and (super) frozen varieties, catering to the varied demands of culinary experts and delivering outstanding quality across a spectrum of dishes.

## 06

### MSC Japanese Scallops

Our MSC-certified Japanese Scallops come in both treated and untreated varieties, providing chefs with flexible options for their menus.





07

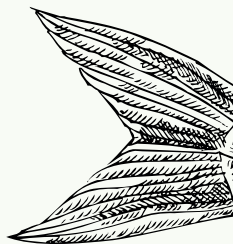
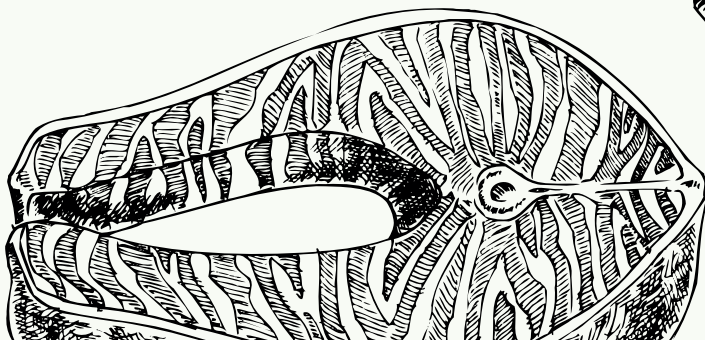
### Notes

This section provides space for you to write down any important notes or thoughts as you explore our extensive range of premium seafood products.

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### Contact

All the details you need to get in touch with us for inquiries, orders, or more information about our products and services.





# About Poseidon Food

## About us

Poseidon Food provides a product range of fresh and frozen fish from seas and oceans all over the world. We work with several production companies and brokers across the world. All our partners are professional and supply with only the best quality. The strong relationships we created ensure the combination of experience and expertise to meet the strict requirements and trends of our market.

## Our commitment to quality

Our dedication to quality is validated by our adherence to stringent industry standards. We hold certifications from the MSC (Marine Stewardship Council) for sustainable fishing practices, and from the NFI (National Fisheries Institute), which upholds strict seafood industry standards. Additionally, we are certified by BRC Agent & Broker, ensuring that every step of our supply chain meets the highest standards of quality and safety.

## Our products

Our selection is carefully curated to include the finest examples of seafood. We focus on providing high-quality crab, tuna, and scallops to our clients.

## Featured Products

- **Crab varieties:**  
Our selection includes pasteurized and frozen crab meat from Blue Swimmer, King, Queen, Dungeness crabs, and Crab Cakes.
- **Tuna:**  
We offer both treated and untreated Yellowfin tuna (*Thunnus albacares*), available in loins, chunks, and steaks, ensuring a fit for diverse culinary applications.
- **Scallops:**  
We provide premium Hokkaido scallops (*Mizuhopecten yessoensis*), available both treated and untreated to accommodate a range of cooking methods and dishes.

FRESH

crab meat



# PASTEURIZED CRAB MEAT

*Portunus pelagicus*

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## **Claw**

Brown and white meat: 100% premium claw meat.

Two layers whole claw on top and bottom, lumpy claw meat in the middle.

## **Special**

White meat: shredded body meat.

## **Backfin**

White meat: a blend of lumpy and shredded meat.

## **Jumbo Lump**

White meat: the two largest lumps of unbroken muscle connected to the swimming legs of the crab.

## **Specifications**

<b>Product name</b>	Pasteurized Crab Meat
<b>Scientific name</b>	Portunus pelagicus
<b>Country of origin</b>	Indonesia, India and Philippines
<b>Shelf life</b>	12 months
<b>Catch area</b>	FAO 71, 57 and 51
<b>Catch method</b>	Wild caught
<b>Storage</b>	Product must be stored at 0°C to 4°C
<b>Allergens</b>	Crustaceans

**Claw**



**Special**



**Backfin**



**Jumbo**



**Blue Swimmer crab**

*Portunus pelagicus*

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**Dungeness crab**

*Cancer magister*

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**Queen crab**

*Chionoecetes opilio*

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**King crab**

*Lithodes aequispinus*

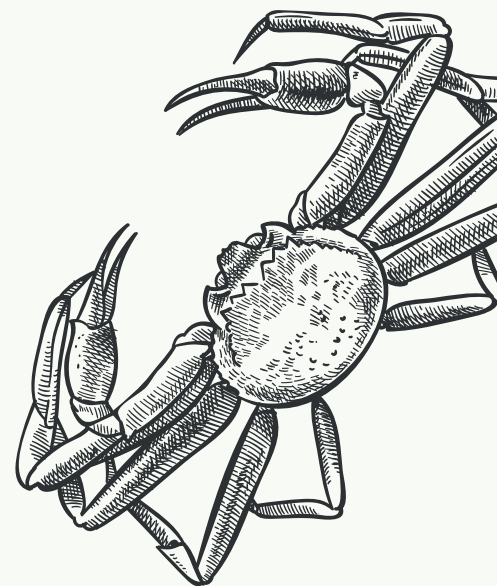
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PACKING OPTIONS:

6 X 454 G IN MASTER CARTON

12 X 227 G IN MASTER CARTON

24 X 100 G IN MASTER CARTON



FROZEN

crab meat



# CHIONOECETES OPILIO

PACKING: 20 X 400 GR BLOCKS

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A combination of Queen crab meat packed in frozen blocks.

The composition of each layer:

Top : leg meat

Middle : shredded white and red meat

Bottom : chunky meat (arm, join and shoulder)

Ratio: 40% leg meat, 60% body meat

## Specifications

<b>Product name</b>	Queen crab
<b>Scientific name</b>	Chionoecetes opilio / Portunus pelagicus
<b>Shelf life</b>	24 months since production date
<b>Catch method</b>	Wild caught
<b>Storage</b>	Keep frozen at -18°C or below
<b>Allergens</b>	Crustaceans

# CANCER MAGISTER

PACKING: 20 X 400 GR BLOCKS

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A combination of Dungeness crab meat packed in frozen blocks.

The composition of each layer:

Top : Leg and claw meat

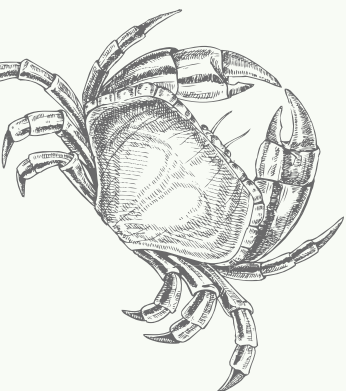
Middle : Shredded white and red meat

Bottom : Chunky meat (arm, join and shoulder)

Ratio: 40% leg meat, 60% body meat

## Specifications

<b>Product name</b>	Dungeness crab
<b>Scientific name</b>	Cancer magister
<b>Shelf life</b>	24 months since production date
<b>Catch method</b>	Wild caught
<b>Storage</b>	Keep frozen at -18° C or below
<b>Allergens</b>	Crustaceans



# LITHODES AEQUISPINUS

PACKING: 20 X 400 GR BLOCKS

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A combination of King crab meat packed in frozen blocks.

The composition of each layer:

Top : propodus, carpus

Middle : shredded white and red meat

Bottom : chunky meat (arm, join and shoulder)

Ratio: 40% leg meat, 60% body meat

## Specifications

<b>Product name</b>	King crab
<b>Scientific name</b>	Lithodes aequispinus
<b>Shelf life</b>	24 months since production date
<b>Catch method</b>	Wild caught
<b>Storage</b>	Keep frozen at -18° C
<b>Allergens</b>	Crustaceans



# CRAB CAKES

## FROZEN CRAB CAKES

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### Specifications

<b>Product name</b>	Crab cakes
<b>Scientific name</b>	Portunus pelagicus
<b>Sizes</b>	All sizes
<b>Shelf life</b>	24 months
<b>Storage</b>	Frozen at -18°C
<b>Allergens</b>	Crustaceans, Eggs, Fish, Wheat



# YELLOWFIN TUNA

FROZEN OR FRESH LOINS, CHUNKS, STEAKS, SAKU &  
POKE CUBES – UNTREATED & TREATED

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## Specifications

<b>Product name</b>	(MSC) Yellowfin tuna
<b>Scientific name</b>	Thunnus albacares
<b>Shelf life</b>	Frozen: 18 months Fresh: 10 days
<b>Catch method</b>	Long line
<b>Storage</b>	Frozen: Keep frozen at -18° C or -60° C Fresh: 0 – 2° C
<b>Allergens</b>	Fish
<b>Labels</b>	Optional MSC or non MSC



# MSC JAPANESE SCALLOPS

## UNTREATED & TREATED

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### Packing

**Treated**

Packing: 10 x 1 kg bags

**Untreated**

Packing: 10 x 1 kg or 10 kg bulk bags

### Specifications

**Product name**

Hokkaido Scallops meat

**Scientific name**

Mizuhopecten Yessoensis

**Shelf life**

18 months

**Catch method**

Wild caught

**Storage**

Keep frozen at -18° C

**Allergens**

Molluscs

**Sizes**

All sizes

# Thank you

## Phone number

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## E-mail and web

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