

abacusCRAB

BLUE SWIMMER CRAB  
*Shark Bay ~ Australia*



WHOLE COOKED  

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BLUE SWIMMER CRAB

# ABACUS FISHERIES BLUE SWIMMER CRABS, CAUGHT IN THE PRISTINE WATERS OF THE WORLD HERITAGE LISTED SHARK BAY.



The Abacus Blue Swimmer Crab from Shark Bay in North West, is the benchmark of eating quality and sustainable fishing.

Wild Harvested from the pristine waters of the World Heritage listed Shark Bay, the Blue Swimmer Crab from this region is characterised as having a sweet clean flavour and firm texture.

A highly managed, sustainable fishing environment, Shark Bay fishermen are respected globally for their environmental standards.

Abacus Fisheries utilize fishing practices which exceed worlds best practices for the sustainable fishing of blue crabs.

Caught by day boats, the crabs are kept live and returned to the port of Carnarvon, where they are immediately sedated prior to being cooked, graded, individually packed and blast frozen at the Abacus factory.

Using a unique combination of traditional Japanese cooking methods and contemporary technology, the Abacus operation is focussed on producing a cooked Blue Swimmer crab of the highest culinary quality.

The integrity of the crab is maintained through careful handling and vigilant quality control. Crabs are packed whole, individually wrapped and frozen - a form which further protects the quality of the flesh through storage and transport.

## What's in the Carton...

13 kilos of individually wrapped and frozen weight graded whole cooked Blue Swimmer Crab.

Grade	Size	Count
Small	165-220gm	pcs per carton
Females		67 to 72
Males		65 to 67
Medium	220 - 260gm	pcs per carton
Females		56 to 58
Males		55 to 58
Large	260 - 350gm	pcs per carton
Males		44 to 46
Extra Large	350gm & larger	pcs per carton
Males		29 to 33

## Perfect for...

Abacus Blue Swimmer Crabs are POT trapped in the worlds most sustainable Crab fishery, located in the World Heritage Listed waters of Shark Bay, North West, Western Australia. Cooked from Live, graded, individually wrapped and super-frozen within hours of catch for maximum quality and freshness.

The ease of use and reduced preparation time has excited the imagination of chefs around the world who wish to present the clean sweet delicate flavour of the Abacus Blue Swimmer Crab to their customers

## Quality Guaranteed...

Abacus frozen whole cooked crab when defrosted in a chiller overnight ensures freshness and quality that is hard to match. Blue Swimmer Crab can be included on any menu with confidence that you have stock on hand to meet your customers demand and can present a sensational eating experience with ease – use Abacus Blue Swimmer Crab with confidence, knowing that it has been caught, cooked and packed with care. At Abacus, we are focussed on delivering the best eating crab you can buy.

## Available from...



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