

OUR CONNECTION TO THE SEA

Meribelle resets the standard for optimum quality and ethical practice. The hand-picked 100% live *Portunus pelagicus* crabs are harvested in the gleaming blue waters of Southeast Asia. A commitment to quality assurance programs and dedication to sustainability results in firm, flavorful crab meat that sets a benchmark above the rest.



630-451-1147 888-803-2345



Improvement Projects in the South East Asia Crab Fishery.





Meribele CRAB MEAT



COLOSSAL

The largest individual pieces of white meat from the swimmer fin section of the crab. Each crab produces only two pieces each a minimum of 9gm.





Similar to Colossal but a smaller yield of meat. It is the white meat from the swimmer fin section of the crab, 3-9gm of whole pieces of white meat. UPC - 082955400616



White meat from broken pieces of Colossal and Jumbo Lump crab with large flakes of white body meat. Lump will consist of 272gm of broken pieces of Colossal and Jumbo meat (<2.5gm) and 182gm White Body meat (<1gm per piece).

UPC - 082955400715



BACKEIN

White meat comprised of broken pieces of Jumbo Lump crab and Special. Backfin consist of 100g of Lump meat and 354gm White Flake meat.

UPC - 082955400814



100% white meat from the upper cavity of the body.

UPC - 082955400913



Whole and broken pieces from all the claws and 8 large dressing tenders packed on the top and bottom of the can.

UPC - 082955401019

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