



FRESH BLUE CRAB MEAT 7-10 day shelf life, flown in weekly

FROM VENEZUELA

Wild caught in Lake Maracaibo, Venezuela – our fresh blue crab, commonly referred to as the “true blue crab,” comes from the species Callinectes sapidus. It is considered the best blue crab meat in the market, highly coveted and of the highest standard. Our premium grades are left in its most pure state with all the natural savory fats providing its delicious flavor.

Our vast reach through excellent relationships with third-party production facilities in Maracaibo, happily supply jobs to thousands of people. Sustainability, safety, and social responsibilities are always in place – protecting the species at healthy levels while maintaining top quality.



Fresh Jumbo Lump Blue Crab Meat #242102 6/1 lb.



Fresh Lump Blue Crab Meat #242110 6/1 lb.



Fresh Claw Blue Crab Meat #242112 6/1 lb.



FROM COLOMBIA

We bring you exceptional quality from Colombia's pristine waters. Our blue crab meat comes from the species *Callinectes Sapidus* from the Atlantic Coast and *Callinectes Toxotes* from the Pacific Coast. Our goal is to always deliver consistency in our deliciously flavored crab meat, by offering the highest standard in the industry.

We are proud to have an extended reach to this beautiful resource, allowing our plants to provide thousands of jobs, while yielding an excellent product. Social responsibilities, sustainability and safety practices are continuously in place – protecting the species at healthy levels while maintaining premium quality.



Fresh Jumbo Lump Blue Crab Meat #242100 6/1 lb.



Fresh Super Lump Blue Crab Meat #242105 6/1 lb.



DiCarlo FOOD SERVICE

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