



(Cancer pagurus)

brown crab

Wild-caught from the surrounding waters of the United Kingdom, Macduff's Brown Crabs have sweet, delicate white meat in their claws and rich, savoury brown meat in their bodies. Macduff Brown Crabs are pre-cooked and frozen. Simply serve cold with lemon wedges and mayonnaise, or your favourite cocktail sauce. Live Brown Crabs are also now available to order.




MACDUFF[™]
Wild about Shellfish





brown crab

why macduff?

- Year-round supply and availability
- Wild-caught from a well-managed and stable fishery
- Outstanding quality
- Fast and efficient distribution and delivery
- Packed in a BRC AA+ plant

sustainability

Brown Crabs are sustainably harvested around the shores of the United Kingdom, predominantly from offshore waters in the North Sea.

food safety



Macduff Brown Crabs are prepared in a British Retail Consortium (BRC) certified plant, ensuring our customers receive only the highest-quality and food-safe products.

packaging formats

	FROZEN WHOLE COOKED	FROZEN COOKED CLAWS	LIVE CRAB
SIZE	400-600g, 600-800g, 800g+	2-5 pcs/kg, 5-8 pcs/kg, 8-12 pcs/kg, 12-20 pcs/kg	400-600g, 600-800g, 800g+
PACKED	10kg bulk	10x1kg bags or 12kg bulk	6kg polystyrene box

Price List Issued: Thursday

Orders Placed: Friday

Delivery: Wednesday

FOR MORE INFORMATION, CONTACT THE MACDUFF OFFICE NEAREST YOU:

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harvesting and processing

Macduff Brown Crabs are caught in baited creels or pots, with the majority being landed between August and December. Crabs are then steam cooked and frozen at Macduff's Mintlaw, Scotland facility, allowing for the product to be delivered quickly after landing, securing maximum freshness and quality.

