

EAGLEX

TRADING LLC

Seafood Export Pricing Sheet

Eagle X Trading LLC — South American Seafood Programs

Pricing is seasonal and subject to availability. Allocations are handled on a **first come, first served** basis. Secure production slots early by submitting your purchase orders.

Contact — Eagle X Trading LLC

George Freitas — CEO

Phone: +1 949-627-1695

Email: georgefreitas@eaglextrade.com

CHILEAN KING CRAB – SHORT SPINE (XR) COOKED CLUSTERS – IQF – 10% GLAZED

Scientific Name: Lithodes santolla



Product Description

Chilean king crab clusters are wild caught from FAO 87 waters. Product is cooked, whole, gutted and cleaned, then individually quick frozen. Clusters are glazed approximately 10% and packed for export distribution.

Processing Step	Description
Reception of Raw Materials	Raw material is received live and inspected for freshness and quality.
Evisceration	Manual removal of viscera and cleaning of clusters.
Washing	Clusters are washed with potable water.
Cooking	Cooked under controlled temperatures to ensure food safety.
Cooling	Rapid cooling process after cooking.
Cleaning and Calibration	Product sorted and calibrated according to size.
Freezing	Individually quick frozen to -30°C until thermal center is reached.
Packing	Clusters glazed and packed into export cartons.

Packaging Specifications

Packaging Type	Description
Primary Packaging	Blue polyethylene bag with protective plastic sheet.
Secondary Packaging	Corrugated export carton.
Packed Weight	20 lbs / 9.072 kg net weight without glaze.



Shelf Life and Storage

Store frozen at -18°C (0°F) or colder. Recommended shelf life is up to 24 months after production when maintained under proper frozen storage conditions.

Quality Parameters

Parameter	Standard
Appearance	Dark red to orange clusters
Smell	Sweet / neutral seafood smell
Texture	Firm texture

Nutritional Values

Serving Size	85 g
Calories	60
Total Fat	0.5 g
Cholesterol	45 mg
Sodium	310 mg
Protein	15 g
Calcium	60 mg
Potassium	190 mg

