

Crayfish

Procambarus clarkii



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Crayfish

Procambarus clarkii

In the summer months from June to August, these crayfish are caught in lakes and rivers in China and Spain, using traps. The crayfish are delivered daily, alive, to the processor, where they are cooked, peeled and deveined. They are also supplied 'à la nage', frozen whole in brine.

- Scientific name: Procambarus clarkii
- Origin: China, Spain
- Flavour: sweet
- Characteristics: Dark red hard carapace, orange meat
- Availability: Available all year round
- Catch Method: Pots and traps
- Catch Season: April – September
- Available in: Cooked

Available as:



HOSO

PD

head on,
shell on

peeled,
deveined

Available in:



FRESH

FROZEN



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