



Dandy Dan's Fish Market Ltd.

1 Main Road, Ship Harbour · Placentia Bay · Newfoundland & Labrador

BRINE-FROZEN

Cooked snow crab sections

Chionoecetes opilio Wild-caught, cold North Atlantic

Bought fresh off the boat from harvesters we have trusted for thirty years, our seafood is cooked and frozen the same day it lands, then carefully graded by section weight and packed for wholesale, foodservice, retail, and export markets.

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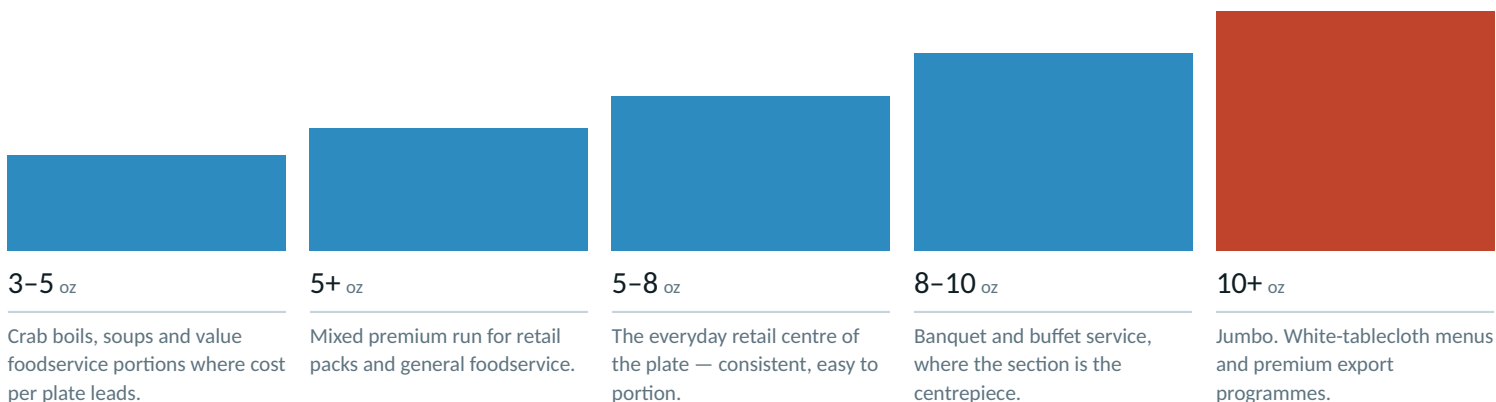
FAMILY-RUN SINCE

Same day

LANDED, COOKED, FROZEN

FIVE SECTION GRADES

SORTED BY SECTION WEIGHT



Column height shows relative section weight across the grade range. Availability by grade follows the season and the fishery.

WHY BRINE FREEZING

Immersion in cold brine pulls heat out of the section far faster than air blast alone. Ice crystals stay small, cell walls hold, and the meat comes out of the shell in whole, intact pieces.

COOKED, READY TO SERVE

Every section is fully cooked before freezing. Kitchens thaw and plate cold, or reheat briefly — no cook step, no cooling step, no yield loss on the line.

ONE SET OF HANDS

The wharf, the cooker, the brine freezer and the cold store sit on the same site. Every lot traces back to the harvester who landed it.



FROM THE BOAT TO THE BLAST FREEZER

01 LANDED

Bought daily, direct from inshore harvesters working Placentia Bay and the surrounding grounds.

02 BUTCHERED & GRADED

Sectioned, washed and sorted by weight before any heat is applied.

03 COOKED

Cooked to a validated time and temperature, then chilled without delay.

04 BRINE FROZEN

Immersion frozen in controlled, monitored brine for a fast, even freeze.

05 GLAZED & PACKED

Protective water glaze against freezer burn, then packed and lot coded.

06 HELD COLD

Stored and shipped at -18 °C or colder, under continuous monitoring.

PRODUCT SPECIFICATION STANDARD PROGRAMME

SPECIES	Snow crab, <i>Chionoecetes opilio</i> — wild caught, Newfoundland and Labrador
PRODUCT FORM	Cooked frozen sections (clusters), shell on
GRADES	3-5 oz · 5+ oz · 5-8 oz · 8-10 oz · 10+ oz
FREEZING METHOD	Brine immersion freezing, followed by protective water glaze
MASTER CARTON	30 lb (13.6 kg) net weight, waxed carton
GLAZE	Declared and controlled; net weight verified after glazing
STORAGE	-18 °C or colder
SHELF LIFE	24 months from date of production, unopened, held at -18 °C
LABELLING	GS1-128 case and pallet coding for traceability
ALLERGENS	Crustacean (crab). Handled in a facility that also processes fish.
ESTABLISHMENT	Federally registered, Canadian Food Inspection Agency

FOOD SAFETY CONTROLS

VERIFIED & RECORDED

Preventive Control Plan

HACCP-based, written and maintained under the Safe Food for Canadians Regulations.

Net weight control

Monitored and recorded on every production run, after glaze.

Independent verification

Product and environmental testing at accredited third-party laboratories.

Recall readiness

Written recall plan, exercised and reviewed, with mock recalls on file.

Full lot traceability

Every carton traces back one step and forward one step, from harvester to receiver.

Environmental monitoring

Zone-based sanitation verification programme with defined corrective action.

Cold chain records

Freezer and shipping temperatures logged and available on request with the lot.

Order and enquiries

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ONLINE

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SHIP FROM

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