



VISTA
QUALITY

THE FIVE QUALITY ARGUMENTS FOR FROZEN FISH AND SEAFOOD FROM ECOSOLUTION:

- ✓ **RESPONSIBILITY:** Sustainable wild catch by fully trained, long-term partners
- ✓ **INDIVIDUALITY:** Sorting and packaging according to customer requirements
- ✓ **SAFETY:** Quality control by our own inspectors, by independent, external laboratories and by the TÜV
- ✓ **TRANSPARENCY:** Lot / QR code control from landing, processing, packaging and shipping to wholesale
- ✓ **ASPIRATION:** Single Frozen quality, increase of MSC Scope

Underneath its ruby red, beautiful spiky shell hides perhaps the most delicious and attractive crabmeat in the world. The Patagonian Southern Red King Crab is known for its amazingly white flesh and sweet, delicate taste.



SEASONS:

Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

➤ Main fishing season



NATURAL AND SUSTAINABLE



KING CRAB (Lithodes santolla)	
Description	Legs, raw, individually frozen, 10% glaze
Size	80 - 250 g
Origin	Argentina (FAO 41)
Catch	Wild catch
Fishing gear	Pots
Packing	6x1 kg bag / box