

HERON POINT CRAB MEAT

- HIGHEST QUALITY STANDARDS
- 100% INSPECTED
- BOAT TO CAN <48 HOURS
- BLUE SWIMMING CRAB
- WILD CAUGHT
- HAND PICKED

When it comes to crab, Heron Point has a singular focus: sourcing and processing the finest crab meat in the world. Their crab meat is harvested daily from the warm tropical waters of Southeast Asia, ensuring the highest quality blue swimming crab meat found on the market today. Each succulent bite encapsulates the freshness and flavors of this exquisite seafood delicacy.

Heron Point takes pride in their ability to deliver optimal freshness. From the moment the crab is caught, our efficient processes ensure that it goes from the boat to the can in less than 48 hours. This swift timeline preserves the natural flavors and textures of the crab, providing an exceptional dining experience.

Discover the unparalleled quality, freshness, and sustainability that their products offer. Indulge in the taste of excellence, knowing that each can of Heron Point crab meat is the result of unwavering commitment to providing you with the best crab meat the sea has to offer.





SPECIES

PORTUNUS PELAGICUS

SUSTAINABILITY

COMMITTED TO PRESERVING AND RESPONSIBLY MANAGING THE GLOBAL SWIMMING CRAB RESOURCE.

LOCATION

INDONESIA

TASTE | TEXTURE

DELICATE AND SUCCULENT, WITH A SLIGHTLY BRINY AND NUTTY UNDERTONE. TENDER AND MOIST MEAT THAT IS SWEET AND DELICIOUS WHEN COOKED.

TYPES

JUMBO LUMP BACKFIN SUPER LUMP SPECIAL LUMP CLAW









Photos courtesy of Heron Point Seafood