



FRASER ISLE

SPANNER CRAB

Sitting amidst the azure waves that brush
the shores of Queensland, a hidden gem –
the Fraser Isle Spanner Crab.

100% WILD | SUSTAINABLY CAUGHT | RANINA RANINA

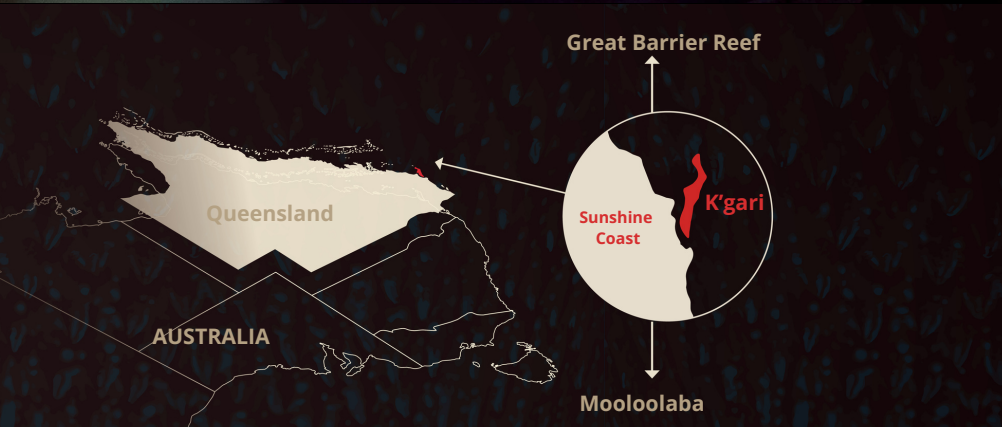
A SPECIAL CRAB FROM A SPECIAL PLACE

Before the sun breaks the ocean's horizon, our fishers head out into the pristine waters off Queensland's K'gari.

We throw in the dillies (our flat mesh nets) to catch wild Fraser Isle Spanner Crabs *Ranina Ranina* from the coastal waters, just south of the Great Barrier Reef.

At Fraser Isle Spanner Crab, we operate our own fleet of fishing vessels, each vessel is equipped with the latest technology for maintaining crab quality. At our unloading wharf we move our crabs to live holding tanks and then straight to our processing facility.

Carefully controlling every step from sea to plate. Our whole team is dedicated to delivering a wonderful quality product that translates to an unforgettable dining experience.



WILD AUSTRALIAN SPANNER CRAB

Ranina ranina

Equipped with tanking facilities and state of the art packaging equipment, we produce a variety of products sold across the globe.

Our three main product formats are live spanner crabs, raw spanner crab meat and cooked spanner crab meat in foodservice and retail packaging.

WHOLE LIVE SPANNER CRAB

SPANNER CRAB MEAT – RETAIL

Fresh Cooked - 150g
Frozen Cooked - 150g
Frozen Raw - 150g

SPANNER CRAB MEAT – FOOD SERVICE

Fresh Cooked - 500g
Frozen Cooked - 500g
Frozen Raw - 500g



WHOLE LIVE



RETAIL



FOOD SERVICE



We're one of the first certified sustainable fisheries with zero by-catch and effect on the sea floor.

As we continue the legacy of our founders, we're passionate about preserving our oceans for future generations.

We consciously balance our commercial and environmental interests, ensuring the world can enjoy the distinctive and delicious flavours of Fraser Isle Spanner Crab for many years to come.

WE'RE FOCUSED ON THE FUTURE





WE DO MEAN TO BE PICKY

From the boats to the docks and into our live tanks, each crab is thoughtfully and carefully handled.

We use technology to increase efficiency and reduce waste, but we still handpick and pack every product, for our local and international customers to enjoy. We're forever considering how we can prepare our crab, to enable us to reach new corners of the world, without compromising quality.

Carefully considering every variable, we continually adapt our processes for maximum control over quality and excellence in every link of our supply chain



THE SECRET IS IN THE SWEET

In the world of crabs, the Spanner Crab reigns supreme. Beneath the vibrant red shell lies a secret treasure of award winning sweet and delicate meat, rivalling the taste of even the finest lobster.

Simply elegant, Fraser Isle Spanner Crab inspires diners and chefs to create unforgettable dining experiences.

Transport yourself to Venice, where crab is simply served with fresh parsley, olive oil and lemon juice, or to a bustling Asian market where the spices and flavours are delicately balanced to showcase the sweet, delicate flavour. And for a really decadent treat, you can even add it to your scrambled eggs.

The ideas are endless. For recipes, ideas, and more, follow us on socials or go to our website, where you will find inspiration like Luke Nguyen's Spanner Crab Salad, Kylie Kwong's Stir Fried Spanner Crab with Black Bean, or Neil Perry's Spaghetti with Spanner Crab and Pangrattato.



FROM PIONEERS TO OCEAN PROTECTORS

A story of innovation, perseverance and
commitment to better quality seafood.

In the late 80s, two ambitious and trailblazing fishers Lyn
and Les Apps, dreamed of sharing their beloved Australian
Spanner Crab with the world.

Almost thirty years later, Andre Gorissen and his Fraser Isle
team continue their legacy, taking a humble two-person
operation to become largest exporter of Spanner Crab in
the world.



WONDERFULLY SWEET AND EXCEPTIONALLY FRESH
AUSTRALIAN SPANNER CRAB, READY TO COOK YOUR WAY



FRASER ISLE

SPANNER CRAB

