TUN SEAFOOD
From Tunisian Waters to the World

Premium Tunisian Blue Swimming Crab

From the Mediterranean to Global Seafood Markets.

Product catalogue

November 2026



A Tunisian specialist in blue swimming crab

TUN SEAFOOD is a Tunisian seafood processing and export company in Sfax, with a primary focus on Mediterranean blue swimming crab, *Portunus segnis*.

This catalogue gives buyers our product specifications: species, origin, forms and size grades. Packing details are confirmed for your product and destination in a written offer.

Our processing facility is in Sfax, and our quality system is built on HACCP principles.

At a glance

Product specifications	Confirmed
Processing facility	Sfax, Tunisia
Quality system	HACCP-based, lot traceability
Packing, glaze, shelf life, MOQ	Available on request

Tunisian origin

Blue swimming crab is wild caught in the Gulf of Gabès, on Tunisia's south-eastern coast, where about 83% of the national catch is landed.[1] Sfax, our base, is one of the gulf's main ports.

Country of origin	**Tunisia**
FAO fishing area	**37, Mediterranean and Black Sea** Sub-area 37.2 Central Mediterranean, division 37.2.2
Production method	**Wild caught**

[1] FisheryProgress, Tunisia blue swimming crab trap fishery profile.



Harvest zone: the Gulf of Gabès.

Processing facility, Sfax

Total land area
2,267 m²

Covered building
approx. 960 m²

Cold rooms
4
Two negative, two positive temperature

Freezing
Mechanical

The range

Blue swimming crab is our main product. Blue crab is available in limited quantities, and we also offer shrimp and other Mediterranean seafood.

Product	Scientific name	Presentation and grading	Status
Whole blue swimming crab	*Portunus segnis*	Whole round, graded by weight per piece in five grades from 50/80 g to 200 g and up.	Specified
Half-cut blue swimming crab	*Portunus segnis*	Cleaned and cut in half, graded by pieces per 500 g from 3L to 3S. Male and female packed separately.	Specified
Raw frozen blue swimming crab	*Portunus segnis*	Whole, half-cut or cleaned with roe. Frozen, glazed and carton packed for long-distance shipping.	Specified
Male blue swimming crab	*Portunus segnis*	Sorted by sex and packed separately. Whole by weight grade, or half-cut by count grade.	Specified
Female blue swimming crab	*Portunus segnis*	Sorted by sex and packed separately: whole, half-cut, or cleaned with the roe left in.	Specified
Blue crab	*Callinectes sapidus*	A different species from blue swimming crab. Whole, or cleaned with roe, in limited quantities.	Limited
Shrimp and Mediterranean seafood	*Wild caught, Tunisia*	Shrimp, striped prawn, octopus and squid. Ask us about availability.	On request

Two species, kept clearly apart

Both are called "blue crab" in trade and both are landed in Tunisia. They are different animals, and we never mix them in a lot or on a label.

	Blue swimming crab	Blue crab
Scientific name	*Portunus segnis* (Forskål, 1775)	*Callinectes sapidus* Rathbun, 1896
Also traded as	BSC, flower crab. Grouped under *Portunus pelagicus* until a 2010 revision, a name still seen on trade documents.	Atlantic blue crab, American blue crab
Native range	Western Indian Ocean and Red Sea	Western Atlantic
In Tunisia	Established in the Gulf of Gabès since 2014	Also established in Tunisia; prefers brackish lagoons and estuaries
Appearance	Rough carapace with pale spots; males have blue legs and claws	Smooth olive carapace without pale spots; a longer, sharper spine on each side; deeper blue claws
Our offer	Whole, half-cut, cleaned with roe	Limited quantities: whole, cleaned with roe

Whole Blue Swimming Crab

Portunus segnis

Whole round blue swimming crab, wild caught in the Gulf of Gabès and graded by weight per piece in five grades. Laid in neat rows in the carton.



Whole blue swimming crab, packed in rows.

Grade	50 g	100	150	200	Pieces per kg, approx.
50/80					13 to 20
80/100					10 to 12
100/150					7 to 10
150/200					5 to 6
200/up					5 or fewer



50/80
grams per piece



80/100
grams per piece



100/150
grams per piece



150/200
grams per piece



200/up
grams per piece

Specification

Commercial name	**Whole blue swimming crab (whole round)**
Scientific name	*Portunus segnis* Sometimes listed in trade under the older name Portunus pelagicus
Country of origin	**Tunisia** Wild caught in the Gulf of Gabès
FAO fishing area	**FAO 37, Mediterranean and Black Sea** Sub-area 37.2 Central Mediterranean, division 37.2.2
Size grading	**Five grades by weight per piece**
Weight classification	50/80 · 80/100 · 100/150 · 150/200 · 200/up Grams per piece

Pieces per kilogram	**Shown for each grade in the chart above**
Raw or cooked	**Raw**
Freezing method	Available on request
Packaging options	**Laid in rows, bagged and packed in a master carton**
Net and gross carton weight	Available on request
Glazing percentage	Available on request
Storage temperature	**−18 °C or below**
Shelf life	Available on request
Minimum order quantity	Available on request
Availability and seasonality	Available on request

Half-Cut Blue Swimming Crab

Portunus segnis

Cleaned and cut in half, with claw and legs attached, ready to cook. Graded by the number of pieces in 500 g, with male and female packed separately.



Half-cut blue swimming crab, arranged by hand.

Grade	0	5	10	15	20	25	Pieces per 500 g
3L							up to 5
2L							6 to 7
L							8 to 10
M							11 to 12
S							13 to 15
2S							16 to 20
3S							21 to 25
Broken							from L, M and S



3L
up to 5 per 500 g



2L
6 to 7 per 500 g



L
8 to 10 per 500 g



M
11 to 12 per 500 g



2S
16 to 20 per 500 g



Broken
from L, M and S

Specification

Commercial name	**Half-cut blue swimming crab (cleaned, cut in half)**
Scientific name	*Portunus segnis* Sometimes listed in trade under the older name Portunus pelagicus
Country of origin	**Tunisia** Wild caught in the Gulf of Gabès
FAO fishing area	**FAO 37, Mediterranean and Black Sea** Sub-area 37.2 Central Mediterranean, division 37.2.2
Size grading	**Seven grades by pieces per 500 g, plus a broken grade**
Weight classification	**Graded by count, not by piece weight**

Pieces per 500 g	**Shown for each grade in the chart above**
Raw or cooked	**Raw**
Freezing method	Available on request
Packaging options	**Arranged by hand; male and female packed separately**
Net and gross carton weight	Available on request
Glazing percentage	Available on request
Storage temperature	**–18 °C or below**
Shelf life	Available on request
Minimum order quantity	Available on request
Availability and seasonality	Available on request

Other presentations

Raw frozen blue swimming crab

Frozen raw in three presentations: whole, half-cut, or cleaned with the roe left in. Glazed, bagged and boxed for long-distance shipping. Grading follows the whole and half-cut grades on the previous pages.



Frozen whole crab, bagged and boxed.

Cleaned crab with roe

Blue swimming crab opened and cleaned, with the roe left in. Grading and packing are confirmed on request.



Cleaned blue swimming crab with roe.

Male and female, packed separately

When an order specifies sex, male and female crab are sorted and never mixed in a carton. Both are available whole, by weight grade, or half-cut, by count grade.

- **Male.** Narrow, pointed abdominal flap; blue legs and claws; usually larger.
- **Female.** Broad, rounded abdominal flap; green-brown shell; leg tips reddish-brown. Also offered cleaned with roe.



Underside view. Female above, male below.

Blue crab, *Callinectes sapidus* Limited

A large crab with a smooth olive shell and bright blue claws, landed in Tunisia in small quantities. Whole, fresh or frozen, or cleaned and sorted by roe colour. Availability is confirmed on enquiry.



Shrimp and Mediterranean seafood On request

Mediterranean shrimp and striped prawn, head-on and graded by count, plus octopus and squid. Ask us about availability and the specification for each product.



Packaging specifications

Item	Whole crab	Half-cut crab
Presentation in the pack	Laid in neat rows	Arranged by hand, claws aligned
Sorting	By weight grade; by sex on request	By count grade; male and female separate
Outer packaging	Bagged, in a master carton	Master carton
Inner pack and carton sizes	Available on request	
Net and gross carton weight	Available on request	
Glazing percentage	Available on request Product is glazed after freezing; the percentage is agreed per order.	
Labelling	By lot. Label content is agreed with the buyer to meet the destination's rules.	
Storage and transport	–18 °C or below, in refrigerated containers	

Quality commitments

> Ten parts of one system, built on HACCP principles. Ask us for the documents your market requires.

HACCP procedures

A food safety plan built on the seven HACCP principles: hazard analysis for each product and step, critical control points with limits, monitoring, corrective action, verification and records.

Cold-chain management

Temperature control from receiving to loading: ice at receiving, chilled rooms for holding, a cooling chamber after cooking, and frozen storage at –18 °C or below.

Hygiene and sanitation

Written cleaning and sanitation procedures, staff hygiene rules, and a one-way layout that keeps raw and finished product apart.

Microbiological testing

Finished product sampled and tested to a sampling plan that meets the destination market's requirements.

Food safety procedures

Supporting programmes for water and ice safety, pest control, staff training, allergen labelling (crustaceans are a declared allergen) and product recall.

Product traceability

A lot code on every carton, linking it back to the landing date, landing site and supplier, and forward to the shipment it left in.

Temperature monitoring

Cold rooms, freezing and frozen storage monitored and recorded, with checks at receiving and before a container is loaded.

Product inspection

Checks at receiving, during grading and cutting, and on finished product against the buyer's specification before dispatch.

Export documentation

Each shipment prepared with the commercial and sanitary documents its destination requires, checked before the container leaves.

Responsible sourcing

Crab bought from identified landing sites and suppliers, caught in line with Tunisian fishing rules. See origin and sourcing.

Request a quote

We do not publish prices: they depend on volume, season, specification and shipping terms. Tell us what you need and our export team will reply with availability, specification and an offer.

What to send us

- Product, species and size grade
- Raw or processed form
- Quantity in metric tons
- Packaging and labelling requirements
- Destination port and preferred Incoterm
- Expected delivery date
- Documents your market requires

From Tunisian Waters to the World.

Quote form

tunseafood.com/request-a-quote

Sales and quotes

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This catalogue describes product specifications as of November 2026. Items marked available on request are confirmed in our written offer.