



Peculiarities:

This originally American species was introduced for farming in China in the twenties. But the specie is widespread in smaller volumes in other countries. Crayfish meat has a nice red/white colour and has a sweet taste.

Commercial name:

Crayfish

Scientific name:

Procambarus clarkii or *Astacus spp*

Family:

Cambaridae or Astacidae

Catch area:

Inland fishery in China or freshwater fishery in Europe

Fishing method:

Net fishing, traps

Catch season:

April-June (China)

Available as:

Cooked & peeled crayfish meat

Available sizes:

U100 pcs/lb up to 250-300 pcs/lb (mixed size, cooked & peeled)

Sustainability details:

The fishery is not harmful: fishing methods are extensive, no bottom destruction, low energy cost, no overfishing, no ghostfishing, no unobserved mortality and no by-catch.