

➤ MOLLUSES / FISH / CRAB / FLATHEAD LOBSTER

At KPF, Molluses Line consists of Yellow Clam Meat, White Clam Meat, Mussel Meat, Scallop Meat and Whole Soft Shell Crab. These succulent and delicious aquatic creatures can be wonderful dishes by stir-frying, steaming, boiling or even grilling.

On the other hand, our fish category includes Red Snapper, Tilapia, Seabass, Red Mullet, Grouper, etc. Red Snapper and Tilapia meat are perfect for almost any fish recipe and will delight your gastronomic senses, especially, red snapper as it is widely regarded as an “all-purpose fish”.

Red Snapper

(*Lutjanus* spp.)



Tilapia

(*Tilapia nilotica*)



Fish Fillet



Seabass

(*Lates calcarifer*)



Red Mullet

(*Parupeneus heptacanthus*)



PRODUCT

Clam
(Paphia undulata)



Scallop
(Amusium pleuronectes)



Mussel
(Perna viridis)



Soft Shell Crab
(Scylla serrata)



• Fish

Type	Product Description	Unit	Size (Count)
Red Snapper	Whole Round	g/pc	200/300 300/500 500/800 800/1000 1000/2000 2000/UP
	Gutted, Gilled and Scaled (GGS)	g/pc	100/200 200/300 300/500 500/800 800/1000 1000/2000 2000/UP
Seabass	Skin-on Natural Fillet	g/pc	300/500 500/800 800/1000
	Whole Round	g/pc	300/500 500/800 800/1000
	Gutted, Gilled and Scaled (GGS)	g/pc	200/300 300/400 400/500
Tilapia	Skin-on Natural Fillet	g/pc	300/500 500/800 800/1000
	Whole Round	g/pc	100/200 200/300 300/500 500/800
	Gutted, Gilled and Scaled (GGS)	g/pc	100/200 200/300 300/500 500/800
Red Mullet	Skinless Natural Fillet	g/pc	40/60 60/80 80/120
Grouper	Skin-on Natural Fillet	g/pc	10/20 20/40 40/60 60/UP
	Whole Round	g/pc	800/1000 1000/1500 1500/UP
	Skinless Natural Fillet	g/pc	300/500 500/800 800/1000

• Molluses / Crab

Cooked Yellow Clam Meat	pc/Kg	500/800 800/1000 1000/1500 1500/2000
Cooked White Clam Meat		2000/2500 2500/3000
Cooked Mussel Meat	pc/Kg	100/200 200/300 300/500 800/1200
Raw Scallop Meat (Roe-off)	pc/Lb	21/30 31/40 41/50 51/60 61/70 71/90 91/120
Raw Scallop Meat (Roe-on)		
Raw Whole Round Soft Shell Crab	pc/Kg	S (9-12) M (6-8) L (4-6)
Raw Whole Cleaned Soft Shell Crab	g/pc	70/100 100/130 130/150 150/170 170/190