

Crawfish Facts




Sea Grant
LOUISIANA

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Crawfish can be kept alive out of water for several days under proper conditions. Although they are aquatic animals and require water for proper breathing and other functions, their gills are internal, allowing them to survive in dry conditions for varying amounts of time.

Sacked crawfish should be kept cool, moist and given some fresh air circulation. Periodically spraying crawfish with water will refresh them and help keep them alive. Never put sacked crawfish in water for storage, they will suffocate.

Using salt to “purge” crawfish prior to cooking is not necessary. True purging requires holding crawfish for at least 24 hours in a special water flow-through system. It is important, however, that they be washed to remove mud and other debris and that they are inspected prior to cooking.

All crawfish meat should be examined prior to eating. Quality meat will be firm and succulent and appear to have good color and no off odors. Never eat crawfish meat that is mealy, mushy, easily tears apart or has an off color or flavor.