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King crab meat tends to be sweeter and more delicate in flavor compared to Dungeness crab, which has a more robust and slightly briny taste. In terms of texture, king crab meat is slightly firmer and has a more delicate flake, while Dungeness crab meat is slightly softer with a more substantial flake.

King vs Dungeness Crab - The Best Pick for Making Crab Legs - Red Crab Seafood : king-vs-dungeness-crab-the-best-pick-for-making-cr...

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