681572 - OLD BAY CRAB CAKE CLASSIC 5 LB





6a

1%



MARKETING



Amount Per Serving Calories % Daily Value³

Nutrition Facts

377 Servings per container

Serving Size

Total Fat 0.5

Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 220 mg	10%
Total Carbohydrates 3 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Minute B.O. mar	201
Vitamin D 0 mcg	0%
Calcium	0%

The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
982009	681572	10070328035005	3/5 lbs	

Brand	Brand Owner	GPC Description		
OLD BAY	McCormick & Company Inc.	Herbs/Spices (Shelf Stable)		

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
16.913 LBR	15 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16 INH	8.75 INH	10.75 INH	0.871 FTQ	13x4	360 Days	50 FAH / 80 FAH

ALLERGENS



C = 'Contains', MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

(취) Milk - N

(Peanuts - N

(n) Eggs - C

(1) Tree Nuts - N

Fish - N



🐒 Wheat - C

(M) Shellfish - NI

Sesame - N

SERVING SUGGESTIONS



OLD BAY Crab Cake Classic Seasoning Mix is an essential ingredient or rub for any of kind of seafood in salad and sandwich applications including: • Maryland crab cakes • Crispy crab balls • Crab cake sandwich with French fries and cole slaw • Zesty

INGREDIENTS

Potassium 0 mg

Iron



0%

0%

INGREDIENTS: BREAD CRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, SALT, AND YEAST), WHOLE EGG SOLIDS, SALT, SPICES (INCLUDING CELERY SEED, RED PEPPER AND PARSLEY) & PAPRIKA.

HANDLING SUGGESTIONS



OLD BAY Crab Cake Classic Seasoning Mix has a shelf life of 360 days when tightly closed and stored in a cool, dry place, to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

PREPARATION & COOKING SUGGESTIONS



OLD BAY Crab Cake Classic Seasoning Mix makes it easy for you to prepare great tasting Crab Cakes Maryland is known for. Simply add mayonnaise and crabmeat to this seasoning, and they are ready to cook. Large top opening allows you to use measuring spoons to easily dispense as little or as much as you desire. Original Maryland Crab Cakes • 1/3 cup OLD BAY Crab Cake Classic Seasoning Mix • 1/2 cup mayonnaise • 1 pound fresh or canned crabmeat, drained and cartilage removed Mix Crab

MORE INFORMATION



Telephone: 1-800-322-SPICE

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OLD BAY Crab Cake Classic Seasoning Mix delivers authentic, legendary flavor originating straight from the beloved Chesapeake Bay area: • OLD BAY Crab Cake Classic Seasoning Mix features a premium blend of bread crumbs and herbs and spices to give distinctive flavor that makes ordinary crab cakes extraordinary. • OLD BAY Crab Cake Classic Seasoning Mix is made with no MSG adde...

NUTRITIONAL ANALYSIS

Calories	20
Protein	1 g
Total Carbohydrates	3 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	
·	

Total Fat	0.5
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	20 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	
	·

Sodium	220 mg
Calcium	
Iron	
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS











