

11062 - Cajun Shrimp & Crab Cake



Take a trip to the bayou with Culinary Masters Cajun Shrimp & Crab Cakes! These hors d'oeuvres are handmade with succulent wild gulf shrimp, crab meat and Andouille sausage blended with traditional BBQ spices, Asiago cheese, mayonnaise, cracker crumbs, and Creole mustard. They can be baked, fried, or sauteed.



MARKETING

Culinary Masters Cajun Shrimp & Crab Cakes are handmade with Succulent gulf wild shrimp, crab meat and Andouille sausage bended with traditional BBQ spice mix, Asiago cheese, mayonnaise, cracker crumbs and Creole mustard, and are hand-formed. They can be baked, fried, or sauteed.

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

Protein

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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 advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
PF1015	10820581110625	100/1 OZ				
Brand	Brand Owner	GPC Description				
Culinary Masters	Culinary Masters	Ready-Made Combination Meals - Not Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.5 LBR	6.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.75 INH	9.75 INH	5.5 INH	0.52 FTQ	10x13	237 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

frozen-----

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **INI** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - MC
- Molluscs - C
- Peanuts - MC
- Tree - MC
- Fish - C
- Shellfish - C
- Crustaceans - C

INGREDIENTS

Georgia wild shrimp, crab meat, mayonnaise (soybean oil, whole eggs and egg yolks, water, vinegar, salt, sugar, lemon juice, calcium disodium EDTA used to protect quality, natural flavors), bread crumbs (bleached wheat flour, dextrose, yeast. Salt), onion, andouille sausage (pork, water, sugar, salt, flavorings, sodium nitrate), celery, liquid egg (whole egg, citric

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PREPARATION & COOKING SUGGESTIONS

Do not thaw – cook from frozen. Can be fried from frozen for 45 seconds and finished in oven or bake from frozen at 375°F for 15 minutes or until golden brown.

SERVING SUGGESTIONS

finger food, 1-2 per person

MORE INFORMATION