

Culinary Masters

11046 - Boothbay Maine Lobster Cake

Culinary Masters Boothbay Maine Lobster Cakes are appetizer-sized cakes made with real Maine Lobster knuckle and claw meat. Old Bay spices, fresh onion, celery, and premium mayonnaise. Bake from frozen, 375 degrees for 15 minutes or until golden brown.



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
PFS1019A		10820581110465		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	
7 LBR	6.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16 INH	9 INH	4 INH	0.33 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' ; INII = '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 - MC

Shellfish - C

Crustaceans - C

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.

INGREDIENTS

lobster 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, celery, liquid egg (whole egg, citric acid), green onions, garlic, lobster stock (lobster shells, leeks, water, brandy, white pepper, thyme,) mustard (mustard flour), butter, spices

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PREPARATION & COOKING SUGGESTIONS



Bake from frozen, 375 degrees for 15 minutes or until golden brown

SERVING SUGGESTIONS



finger food, 1-2 per person

MORE INFORMATION

