

160591 - Maryland Lump Crab Cake



Our crab cakes, made from 70% lump & claw crab meat, are hand mixed and hand formed to insure the lumps of crab meat stay intact to showcase the chef made appearance. They can be baked, sautéed or deep fried. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 375 for 14 to 16 minutes.



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
CM1006	10820581180284	100/0.75 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	
4.68 LBR	4.6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.75 INH	9.5 INH	4 INH	0.37 FTQ	10x15	365 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

Keep 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

Nutrition Facts

100 Servings per container

Serving Size 1 Crabcake

Amount Per Serving
Calories 57

	% 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

Crab meat, mayonnaise (soybean oil, whole egg, egg yolk, 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, cracker crumb (enriched flour (wheat flour, niacin, reduced iron, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid), soybean oil, sugar, partially hydrogenated cottonseed oil), high fructose corn syrup, salt, leavening (baking soda, calcium phosphate), soy lecithin (emulsifier), liquid egg (whole egg, citric acid), mustard (water, distilled vinegar, ground mustard seed, salt, propylene glycol alginate), garlic, bell pepper, Worcestershire sauce (vinegar, molasses, high fructose corn syrup, anchovies, water, onion, salt, garlic, tamarind, cloves, natural flavorings, chili pepper extract), butter (pasteurized cream, salt), spices.

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PREPARATION & COOKING SUGGESTIONS

From frozen, on a parchment lined or well greased baking sheet, bake at 375 for 14 to 16 minutes.

SERVING SUGGESTIONS

Bake and serve

MORE INFORMATION