

631520 - Kaptain's Ketch Maryland Style Crab Cake 3oz Oven Rea...

The secret to a Maryland crab cake lies within the Maryland seafood seasoning. These unbreaded cakes are perfect for a sandwich or buffet. Oven ready and deep fry options available.



MARKETING



Nutrition Facts

32 Servings per container	
Serving Size	1 crabcake
Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 11 g	17%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 520 mg	22%
Total Carbohydrates 15 g	5%
Dietary Fiber 1 g	4%
Total Sugars 2 g	
Includes 0 g Added Sugars	0%

Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	10%
Iron 0 mg	2%
Potassium 0 mg	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 advice.

PRODUCT SPECIFICATIONS



Code		Dist Prod Code		GTIN		Calculated Pack	
KK2303BX		631520		00054336023035		1/32/3oz	
Brand		Brand Owner			GPC Description		
KAPTAINS KETCH		CUISINE INNOVATIONS LLC			Shellfish Prepared/Processed (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
6.56 LBR	6 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14.25 INH	9.5 INH	3.25 INH	439.97 INQ	12x19	548 Days	-10 FAH / 0 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



32 / 3oz pcs per 6lb box, Storage Info: Frozen 0 degrees

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'

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

INGREDIENTS



INGREDIENTS Seafood Surimi (fish protein [pollock, cod and/or pacific whiting], water, potato starch, wheat starch, sugar, egg white, contains 2% or less of: natural & artificial flavors, modified tapioca starch, wheat gluten, rice wine, isolated soy protein, calcium carbonate, sorbitol, salt, cellulose, carrageenan, hydrolyzed corn protein, sodium tripolyphosphate, tetrasodium pyrophosphate, autolyzed yeast extract, color added), Blue Crab Minced, Mayonnaise (soybean oil, whole eggs, vinegar, water, egg yolks, salt, dextrose, sugar, lemon juice, calcium disodium EDTA [used to protect quality], natural flavors), Water, Bread Crumbs (wheat flour, sugar, yeast, salt), Canola Oil, Crab Seasoning (monosodium glutamate, salt, spices, sodium diacetate, onion & garlic powder, hydrolyzed soy protein, molasses powder [molasses, maltodextrin], caramel color, autolyzed yeast extract, sugar, dextrose, natural flavor, paprika, not more than 2% silicon dioxide to prevent caking), Maryland Style Crab Seasoning (salt, spices, paprika), Whole Eggs (whole eggs, citric acid), Mustard Flour, Cellulose. Contains: Egg, Fish (pollock, cod, and/or pacific whiting), Shellfish (crab), Soy, Wheat.

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PREPARATION & COOKING SUGGESTIONS

For best results cook from frozen. Bake on center rack for best results, keeping in mind oven calibration variances and rotate pan if necessary. For safety purposes, product must be cooked to an internal temperature of 165°F as measured by a food thermometer. Depending on the number of pieces, cooking time may vary. Microwave: Not RecommendedGrilling/Deep Fry: Not RecommendedToaster:Pre-heat oven to 375°F. Remove product from tray and place on a greased baking sheet ½ inch apart. Bake 20-25 minutes. Conventional:Pre-heat oven to 375°F. Remove product from tray and place on a greased baking sheet ½ inch apart. Bake 20-25 minutes. Convection: Pre-heat oven to 375°F. Remove product from tray and place on a greased baking sheet ½ inch apart. Bake 18-20 minutes.

SERVING SUGGESTIONS

Serve Hot

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	180
Protein	6 g
Total Carbohydrates	15 g
Sugars	2 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	11 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	25 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	520 mg
Calcium	0 mg
Iron	0 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

TRANS_FAT	FREE_FROM
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