Kabobs

28472 - Crab Cakes

A rich blend of surimi aand crabmeat, peppers and spices hand formed and lightly breaded. (.75 oz. each)An hors d'oeuvre is only truly measured by its core foundation - raw ingredients. Kabobs prides itself in utilizing only the freshest, premium ingredients available in creating our extensive line of gourmet handcrafted hors d'oeuvres and entrees.Strict use of premium ingredie...

MARKETING

Crab Cakes. A rich blend of surimi aand crabmeat, peppers and spices hand formed and lightly breaded. (.75 oz. each)

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
K802	00745378802015	200/0.75 OZ

Brand	Brand Owner	GPC Description
Kabobs	Kabobs	Ready-Made Combination Meals - Not Ready to Eat (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10 LBR	8.75 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.25 INH	4.75 INH	0.42 FTQ	10x11	354 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

Nutrition Facts

50 Servings per container

Serving Size **79 grams**

Amount Per Serving

Calories **140**

	% Daily Value*
Total Fat 6 g	**7%**
Saturated Fat 1 g	**4%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 490 mg	**21%**
Total Carbohydrates 15 g	**5%**
Dietary Fiber 1 g	**3%**
Total Sugars 3 g	
Includes 2 g Added Sugars	**4%**
Protein 8 g	
Vitamin D 0.2 mcg	0%
Calcium 30 mg	2%
Iron 0.5 mg	4%
Potassium 150 mg	4%

* 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.

HANDLING SUGGESTIONS

Keep Frozen---UNIT UPC: 745378802008---

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

INGREDIENTS

SURIMI (Imitation Crab) [Fish Protein of Pollock, Whiting, Cod and/or Threadfi¬n Bream, Water, Wheat Starch, Tapioca Starch, Sugar, Sorbitol, Salt, Soybean Oil, Mirin, Crab Extract, Crab Flavor, Egg White Powder, Crabmeat Extract, Polyphosphate (E450 and E451), Carmine Color (E120), Paprika (E160c), SWIMMING CRAB MEAT, MAYONNAISE (Soybean Oil, Water, Egg Yolk, Corn Syrup, Distilled Vinegar, Salt, Mustard Seed, Calcium Disodium EDTA Added to Protect Flavor), SHALLOTS, AMERICAN BREADCRUMBS (Bleached Wheat Flour, Sugar, Canola Oil, Salt, Yeast), BLEACHED ENRICHED WHEAT FLOUR (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), PASTEURIZED DRY EGG WHITES, ROASTED GREEN AND RED BELL PEPPERS, DIJON MUSTARD (Water, Mustard Seeds, Vinegar, Salt, Potassium Metabisul¬fite (as a Preservative), Citric Acid), MODIFIED CORN STARCH, SEASONING (Celery Salt (Salt, Celery Seed), Spices (Including Red Pepper and Black Pepper), and Paprika), CAYENNE PEPPER SAUCE (Aged Red Cayenne Peppers, Distilled Vinegar, Salt, Xanthan Gum, Garlic), SALT, SPICES BREADING: AMERICAN BREADCRUMBS (Bleached Wheat Flour, Sugar, Canola Oil, Salt, Yeast), BREADCRUMBS (Enriched Wheat Flour [Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Yeast, Soybean Oil (As a Processing Aid), Dextrose, Salt)

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PREPARATION & COOKING SUGGESTIONS

From frozen deep fry at 350 ºF for 6 - 8 minutes or until Internal Temperature Reaches 165 ºF asmeasured by use of a thermometer.

SERVING SUGGESTIONS

hors d'oeuvre

MORE INFORMATION