Phillips

10070057351216 - Coastal Crab Cake, 3 oz



MARKETING

Par-cooked for quicker cook time Fry from frozen in 5 minutes Versatile cooking methods- bake and fry from frozen or thawed

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
35121	10070057351216	(24) 3 oz cakes

Brand	Brand Owner	GPC Description
Phillips	Phillips Foods, Inc.	Shellfish Prepared/Processed (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.8 LBR	4.5 LBR	No	Indonesia	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.5 INH	10 INH	3 INH	0.2864 FTQ	10x25	730 Days	-20 FAH / 10 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	KILL_STEP_APPLIED

Nutrition Facts

24 Servings per container

Serving Size **1 piece**

Amount Per Serving

Calories **200**

	% Daily Value*
Total Fat 14 g	**18%**
Saturated Fat 2 g	**10%**
Trans Fat 0 g	
Cholesterol 70 mg	**23%**
Sodium 610 mg	**27%**
Total Carbohydrates 6 g	**2%**
Dietary Fiber 1 g	**2%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**2%**
Protein 11 g	
Vitamin D 0 mcg	0%
Calcium 51 mg	4%
Iron 1 mg	6%
Potassium 159 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

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

INGREDIENTS

CRAB MEAT, SAUCE (SOYBEAN OIL, WATER, EGG, ACETIC ACID, SUGAR, SALT, WORCESTERSHIRE SAUCE [MALT VINEGAR, SPIRIT VINEGAR, MOLASSES, SUGAR, SALT, ANCHOVIES, TAMARIND EXTRACT, ONIONS, GARLIC, SPICE, SPICE FLAVOR], MUSTARD POWDER, XANTHAN GUM AND TARA GUM [STABILIZERS], SODIUM BENZOATE, POTASSIUM SORBATE, AND CALCIUM DISODIUM EDTA [PRESERVATIVES]), BREADCRUMBS (WHEAT FLOUR, SALT, SUGAR, YEAST), RED PEPPER, WHITE ONION, EGG WHITE POWDER, GREEN PEPPER, SEASONING (SALT, SPICES, PAPRIKA), PARSLEY, GREEN ONION, GARLIC, BLACK PEPPER. CONTAINS: CRUSTACEAN SHELLFISH (CRAB), EGG, WHEAT, FISH (ANCHOVIES).

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PREPARATION & COOKING SUGGESTIONS

Bake from Thawed: 1. Preheat oven to 425ºF. 2. Place thawed cake on greased baking sheet. 3. Brush top with butter or margarine (optional). 4. Cook on center rack in convection oven for 4 minutes, then flip cakes, and bake for an additional 1 1/2 - 2 1/2 minutes. 5. Crab cakes are finished when they reach an internal temperature of 165ºF. Bake from Frozen: 1. Preheat oven to 375ºF. 2. Place frozen cake on greased baking sheet. 3. Brush top with butter or margarine (optional). 4. Cook on center rack in convection oven for 7 minutes, then flip cakes and bake for an additional 4 minutes. 5. Crab cakes are finished when they reach an internal temperature of 165ºF. Deep Fry from Thawed: 1. Preheat fryer to 350ºF. 2. Place thawed cakes in fryer and cook for approximately 2 1/2to 3 minutes. 3. Crab cakes are finished when they reach an internal temperature of 165ºF.

SERVING SUGGESTIONS

Easy-to-prepare, just bake, broil, deep fry or pan sauté

MORE INFORMATION