



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                          | TlxHI                                 | 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                       |                      |

HANDLING SUGGESTIONS

Keep Frozen

ALLERGENS

Milk - N

Eggs - C

Soybean - N

Wheat - C

Sesame - N

Peanuts - N

Tree - N

Fish - C

Shellfish - NI

Crustaceans - C

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.

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 425°F. 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 165°F. Bake from Frozen: 1. Preheat oven to 375°F. 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 165°F. Deep Fry from Thawed: 1. Preheat fryer to 350°F. 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 165°F.

SERVING SUGGESTIONS



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

MORE INFORMATION

