



MARKETING

A mouthwatering blend of sweet crab meat, bread crumbs, and an array of spices are some of the key ingredients in this crab cake. Each cake is moist, flavorful and filled with chunks of crab meat delivering the ultimate seafood experience. Also available in a 4oz, 3oz and 2oz.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
KK2311BX		00054336023110		1/98/.65oz		
Brand	Brand Owner		GPC Description			
KAPTAINS KETCH	CUISINE INNOVATIONS LLC		Aquatic Invertebrates - Prepared/Processed (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.6 LBR	3.98 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.25 INH	9.56 INH	3.25 INH	444.61 INQ	12x21	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

98 / .65oz pcs per 4lb box, Storage: Frozen 0 Degrees

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INNI = 'Intentionally nor Inherently Included' ; SO = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - NI

Eggs - C

Soybean - C

Wheat - C

Sesame - NI

Peanuts - NI

Tree - C

Fish - NI

Shellfish - C

Crustaceans - C

Nutrition Facts

33 Servings per container

Serving Size

3 crabcakes

Amount Per Serving

Calories

120

% Daily Value*

Total Fat 6 g

8%

Saturated Fat 1 g

5%

Trans Fat 0 g

Cholesterol 60 mg

20%

Sodium 230 mg

10%

Total Carbohydrates 5 g

2%

Dietary Fiber 0 g

0%

Total Sugars 2 g

Includes 0 g Added Sugars

0%

Protein 10 g

Vitamin D 0 mcg

0%

Calcium 19 mg

2%

Iron 0 mg

0%

Potassium 10 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.

INGREDIENTS

INGREDIENTS: Crab Meat, Mayonnaise (Soybean Oil, Whole Eggs, Vinegar, Water, Egg Yolks, Salt, Dextrose, Sugar, Lemon Juice, Calcium Disodium EDTA [used to protect quality], Natural Flavors), Eggs, Bread Crumbs (Wheat Flour, Sugar, Yeast, Salt), Sweetener (Coconut, Sugar, Water, Polysorbate 60, Sorbitan Monostearate, Salt, Propylene Glycol Alginate, Mono and Diglycerides [emulsifiers], Citric Acid, Guar Gum, Locust Bean Gum), Crab Seasoning (Salt, Maltodextrin, Torula Yeast, Spices, Sodium Diacetate, Onion and Garlic Powder, Sugar, Hydrolyzed Soy Protein, Molasses Powder [Molasses, Maltodextrin], Autolyzed Yeast Extract, Caramel Color, Dextrose, Natural Flavor, Paprika, with no more than 2% Silicon Dioxide [a free flow agent]), Yellow Mustard (Distilled Vinegar, Water, Mustard Seed, Salt, Turmeric, Paprika, Spice, Garlic Powder, Natural Flavor), Methylcellulose, Maryland Style Crab Seasoning (Salt, Spices, Paprika), Parsley.

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00054336023110 - Kaptain's Ketch Extra Fancy Mini Crab Cake .6...

PREPARATION & COOKING SUGGESTIONS

Always cook to an internal temperature reaches 165F.Microwave: Not recommendedDeep Fry: Not recommendedToaster: Preheat to 425F. Remove product from tray and place on a sheet pan lined with parchment paper. Reduce temperature to 400F. Bake for 8-10 minutes or until golden brown.Conventional: Preheat to 400F. Remove product from tray and place on a sheet pan lined with parchment paper. Reduce temperature to 375F. Bake for 10-12 minutes or until golden brown.Convection: Preheat to 400F. Remove product from tray and place on a sheet pan lined with parchment paper. Reduce temperature to 375F. Bake for 10-12 minutes or until golden brown.

SERVING SUGGESTIONS

Serve Hot

MORE INFORMATION

Telephone : Contact vendor