



Culinary Master

160591 - Maryland Lump Crab Cake

Our crab cakes, made from 70% lump & claw crab meat, are hand mixed and hand formed to insure the lumps of crab meat stay intact to showcase the chef made appearance.



* Benefits

Our crab cakes, made from 70% lump & claw crab meat, are hand mixed and hand formed to insure the lumps of crab meat stay intact to showcase the chef made appearance. They can be baked, sauted or deep fried.

Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 375 for 14 to 16 minutes.

Nutrition Facts

Servings per Container 100
Serving size 1Crabcake (0.75oz)

Amount per serving
Calories 57

% Daily Value*

Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (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, mayonnaise (soybean oil, whole egg, egg yolk, water, vinegar, salt, sugar, lemon juice, calcium disodium EDTA used to protect quality, natural flavors), bread crumbs (bleached wheat flour, dextrose, yeast, salt), onion, celery, cracker crumb (enriched flour (wheat flour, niacin, reduced iron, thiamin mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid), soybean oil, sugar, partially hydrogenated cottonseed oil), high fructose corn syrup, salt, leavening (baking soda, calcium phosphate), soy lecithin (emulsifier), liquid egg (whole egg, citric acid), mustard (water, distilled vinegar, ground mustard seed, salt, propylene glycol alginate), garlic, bell pepper, Worcestershire sauce (vinegar, molasses, high fructose corn syrup, anchovies, water, onion, salt, garlic, tamarind, cloves, natural flavorings, chili pepper extract), butter (pasteurized cream, salt), spices.

Allergens

Contains:



Free From:



Handling Suggestions

Keep frozen

Serving Suggestions

Bake and serve

Prep & Cooking Suggestions

From frozen, on a parchment lined or well greased baking sheet, bake at 375 for 14 to 16 minutes.

Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Grocery

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	CM1006	160591	10820581180284		100/0.75 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.68lb	4.6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.75in	9.5in	4in	0.37ft3	10x15	365days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories	57	Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

