



Culinary Master

160593 - Maryland Lump Crab Cake

Gourmet crab cakes, made from 70% lump & claw crab meat. They can be baked, sauted or deep fried. Handcrafted o keep crab meat intact. Perfect for dingle portion appetizers.



* 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
Serving size

Amount per serving
Calories

	% 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

direct to freezer

Serving Suggestions

single portion

Prep & Cooking Suggestions

Parchment lined baking tray, 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.
	CM1005	160593	10820581180222		24/3.25 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.8lb	4.88lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13in	9in	3.25in	0.22ft3	10x15	365days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories		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

