

## Classic Crab Cakes



Item ID: 0020

### Ingredients:

CRAB MEAT (CRAB MEAT, SODIUM ACID PYROPHOSPHATE), MAYONNAISE (SOYBEAN OIL, EGG YOLK, VINEGAR, CORN SYRUP, WATER, SALT AND SPICES), EGG (WHOLE EGG, CITRIC ACID), PANKO BREAD CRUMBS (UNBLEACHED WHEAT FLOUR, EVAPORATED CANE JUICE, YEAST, SEA SALT), PARSLEY, LEMON JUICE, DIJON MUSTARD (WATER, MUSTARD SEED, VINEGAR, SALT & SULFITES), WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CAMEL COLOR, SUGAR, SPICES, ANCHOVIES, NATURAL FLAVOR, TAMARIND), RED PEPPERS, CELERY SALT (SALT, CELERY), SPICES (INCLUDING PAPRIKA), XANTHAN/GUAR GUM.

### Contains:

CRAB, EGG, FISH, WHEAT AND SOY.

### Cooking Instructions:

THAW IN REFRIGERATOR. PREHEAT OVEN TO 350. PLACE IN OVEN SAFE DISH, DOT WITH BUTTER, BAKE FOR 8 - 10 MINUTES OR UNTIL GOLDEN BROWN. DEEP FRYER: 350 DEGREES AND FRY UNTIL GOLDEN BROWN. PAN FRY: ON MEDIUM HEAT 3 MINUTES PER SIDE.

UPC: 8-80632-01009-3

### Case Pack:

12 x 4 oz

Net Weight: 3 lb

Gross Weight: 3.38 lb

### Pallet Configuration:

10 On a tier/ 20 tiers high

200 Cases per pallet

Pallet weight (gross): 676 lb

[East Coast Gourmet](#) | [Value-Added Seafood](#).

Product URL: <http://plenus-group.com/products/classic-crab-cakes/>

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