**ITEM SET UP SHEET** 



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# 4 oz. Ultimate Crab Cakes



## GENEROUS LUMP CRAB CAKES WITH TRADITIONAL FLAVOR

It doesn't get any better than this! Handy's Ultimate Crab Cakes feature generous lumps of sweet fresh crab meat, spices and seasonings for a traditional Maryland-style treat. All Handy crab cakes are gently hand-formed for a true homemade experience.

	ITEM #	UPC #	NET WT.	GROSS WT.	PACK SIZE	DIMENSION: L x W x H
CARTON	3003050	073994042127	3 LBS. (1.36 kg)	3.25 LBS. (1.47 kg)	12 cakes per carton	9.5" x 6.5" x 2.75"
CASE	3003050	10073994042124	6 LBS. (4.38 kg)	7 LBS. (2.72kg)	2 cartons per case	14" x 10.5" x 3.13"

TIE & I	HIGH PALLE	T COUNT CASI	E CUBE C	OUNTRY OF ORIGIN
13 x	x 18	234	.27	Indonesia/Thailand

#### SUGGESTED COOKING INSTRUCTIONS

The crab cakes contained in this package are uncooked and should be cooked until heated through to an internal temperature of 160°F. Depending on the number of portions prepared and equipment variances, cooking times may require adjustment.

**BROIL** 

Spray or coat pan with oil. Place 6" from coils. Turn cakes once during cooking

• 11 minutes if thawed • 15 minutes if frozen

**BAKE** 

Preheat oven. Spray or coat pan with oil. Place pan on rack in middle of oven. Turn cakes once during cooking. For convection ovens, reduce cooking time by approximately 1/3.

• 400°F for 20 minutes if thawed • 350°F for 25-30 minutes if frozen

Heat pan to medium temperature. Coat bottom of pan with melted butter or oil. Cook with lid on and turn cakes once during cooking.

• 10 minutes if thawed • 14 minutes if frozen

**DEEP FRY** Heat oil to 325°F to 350°F. Turn cakes once during cooking.

• 4.5-5 minutes if thawed • Cooking from frozen not recommended

### **SUGGESTED TARGET MARKETS**

Finer quality casual or white tablecloth establishments or steakhouses, high-end supermarkets (seafood case), hotels or resorts

INGREDIENTS: CRAB MEAT, MAYONNAISE (SOYBEAN OIL, VINEGAR, EGGS, WATER, SUGAR, SALT, MUSTARD, XANTHAN GUM), BREAD CRUMBS (WHEAT FLOUR, WATER, TAPIOCA FLOUR, SHORTENING [PALM OIL], SALT, YEAST, SUGAR), EGGS, MUSTARD (DISTILLED VINEGAR, WATER, NO. 1 GRADE MUSTARD SEED, SALT, TURMERIC, PAPRIKA, SPICES, NATURAL FLAVOR, GARLIC POWDER), SEASONING (CELERY SALT [SALT, CELERY SEED], SPICES [INCLUDING MUSTARD, RED PEPPER, BLACK PEPPER, BAY (LAUREL) LEAVES, CLOVES, ALLSPICE (PIMENTO), GINGER, MACE, CARDAMOM, CINNAMON], PAPRIKA), PARSLEY. CONTAINS: CRAB, SOY, EGGS, AND WHEAT.

#### Nutrition Facts Serving Size 1 crab cake (113g) Servings Per Container 12

					at 150
			%	Daily	Value <sup>3</sup>
<b>Total Fat</b>	17g				<b>26</b> %
Saturated Fat 3g					16%
Trans Fa	t 0g				
Cholester	<b>ol</b> 135	mg			45%
Sodium 4	60ma				19%
Total Carl	bohvdi	rate	9a		3%
Dietary F			- 3		9%
Sugars 1					
Protein 16	by				
Vitamin A	2%	•	Vitar	nin C	0%
Calcium	10%	•	Iron	6%	
* Percent Dail calorie diet.` lower depen	Your daily	y valu our c	es ma	y be h needs:	igher or
Total Fat Sat Fat Cholesterol Sodium Total Carbohy Dietary Fibe		han han	65g 20g 300 2,40 300 25g	0mg g	80g 25g 300mg 2,400m 375g 30g

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